Kohlrabi & Watercress Salad
4 servings

Ingredients

• 3 medium kohlrabies
• ½ cup Greek yogurt
• ½ cup sour cream
• 1 clove garlic, minced
• 1 tbsp lemon juice
• 1 tbsp olive oil
• 2 tbsp mint, finely chopped
• 1 tsp dried mint
• 1 cup baby watercress
• ¼ tsp sumac
• Salt and pepper, to taste

Instructions

1. Peel and dice kohlrabies into 2/3-inch cubes and set aside.
2. Put the yogurt, sour cream, garlic, lemon juice, fresh & dried mint, and olive oil in a medium bowl. Add a pinch of salt and a few grinds of pepper. Whisk until smooth.
3. Add diced kohlrabi and watercress. Toss until coated with the dressing.

Nutrition Facts:
Calories: 138, Fat: 9.5g, Fiber: 4g, Protein: 6g, Vitamin C: 106%, Calcium: 10%

Not sure what to do with your leftover sumac? Try dusting it over your popcorn!