



Greenmarket Recipe Series

**Natural
Gourmet
Institute**

BROCCOLI, CARROT, & KOHLRABI SLAW WITH FRESH HERB VINAIGRETTE

Recipe by Natural Gourmet Institute

SERVES 6-8

Ingredients:

½ pound broccoli* with stalks, stems peeled & cut into matchsticks and florets minced
1 carrot*, peeled & cut into matchsticks
½ pound kohlrabi*, peeled & cut into matchsticks
½ bunch radishes*, peeled & cut into matchsticks
4 scallions*, thinly sliced diagonally

6 tablespoons white wine vinegar
1 tablespoon Dijon mustard
1 ½ teaspoons honey*
1 tablespoon chopped fresh mint*
1 teaspoon chopped fresh tarragon*
½ teaspoon sea salt
¾ cup extra virgin olive oil
Pinch black pepper

Directions:

1. In a small bowl, whisk together white wine vinegar, Dijon mustard, honey, mint, tarragon, sea salt, and black pepper. Slowly stream in olive oil while stirring; set aside.
2. In a large bowl, combine broccoli, carrot, kohlrabi, radishes, and scallions. Toss with dressing and serve.

****Ingredients available seasonally at your neighborhood Greenmarket***

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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