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Mashed Kohlrabi and Red Potato Bake

Yield: 6 Prep Time: 10 min. Cook Time: 55 min. Difficulty: Easy

Ingredients

- Large kohlrabi bulb, peeled and cubed
- 6 small red potatoes, unpeeled
- 2 tsp (10 mL) garlic scape*, grated or minced
- ½ cup (125 mL) shredded mozzarella cheese

*Substitute garlic scape with equal amount of green onions, chives, or 1-2 minced & sautéed garlic cloves.



Directions

Preheat oven to 325°F (165°C).

Peel the outer skin of the kohlrabi just as you would a carrot or potato.

Bring a small pot of lightly salted water to a boil; cook kohlrabi cubes in boiling water until soft, about 15 minutes; drain.

Cook red potatoes in microwave oven until soft, about 10 minutes.

Beat kohlrabi, potatoes, and garlic scape together in a bowl with an electric hand mixer** until smooth; transfer to a 1-quart (1 L) casserole dish and top with mozzarella cheese.

Bake in the preheated oven until the cheese begins to brown, about 30 minutes.

* Prep potatoes by piercing their skin with a fork a few times and then wrap them together in a damp paper towel or cheese cloth to help retain moisture. Place on a microwave-safe plate.

**Alternatively, crush with a potato masher and whip by hand. This mash will be more chunky.

Recipe Source: [allrecipes.com](https://www.allrecipes.com)

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