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## **SHAVED KOHLRABI AND ARUGULA SALAD WITH CHUNKY GARLIC AND PIMENTON DRESSING**

*Using the cruciferous arugula – instead of baby greens or other lettuce – gives this salad a spicier flavor that complements the mild sweetness of the kohlrabi!*

- 2 medium heads garlic**
- 1 teaspoon finely grated lemon zest, plus 3 tablespoons fresh lemon juice**
- ½ teaspoon pimenton picante (hot Spanish smoked paprika)**
- 1 teaspoon Dijon mustard**
- Coarse salt**
- 3 tablespoons extra-virgin olive oil**
- 2 medium or 1 large kohlrabi (1 pound), trimmed**
- 1½ cups arugula, trimmed**
- 1 ounce toasted sliced almonds (1/4 cup)**

- **Preheat oven to 400 degrees. Remove 1 garlic clove from 1 head, and very finely grate, setting aside 1/8 teaspoon. Wrap remaining heads of garlic in foil, and roast until very soft and golden inside, about 1 hour. Unwrap, let cool.**
- **Meanwhile, whisk together grated garlic, lemon zest and juice, paprika, mustard, ½ teaspoon salt, and 1 teaspoon water in a small bowl. Squeeze roasted garlic from skins, and add 2 tablespoons to bowl, reserving remainder for another use. Stir to combine but leave very chunky. Stir in oil (do not completely incorporate).**
- **Shave kohlrabi very thinly on a mandoline. Divide among 4 plates; season with ½ teaspoon of salt.**
- **Spoon dressing over kohlrabi, then top with arugula leaves and almonds.**