



Indian Summer Kohlrabi Slaw with Caramel Apple Vinaigrette

A perfect slaw dressed for the fall season!

Savory Caramel Apple Vinaigrette

1/4 cup mayonnaise
2 Tablespoons apple cider vinegar
2 Tablespoons olive oil
2 teaspoons Dijon mustard
1-1/2 Tablespoons caramel topping
1/4 teaspoon (each) salt; ground cinnamon
ground red pepper to taste

Kohlrabi Slaw

2 to 3 large kohlrabi, peeled, trimmed, shredded (about 2 cups)
1 cup chopped green apples
1 cup chopped red apples
1/2 cup dried cranberries

1/2 cup fine chopped celery
1/2 cup toasted walnut halves, broken
3 to 4 cups baby spring mix lettuce/greens
Garnish: minced chives as desired

Prepare Vinaigrette: Whisk all vinaigrette ingredients in a small bowl to combine. Set aside in refrigerator to chill.

Prepare Veggies and Fruit Slaw: Wrap shredded kohlrabi slaw with several layers of paper towels; squeeze out excess liquid. Place kohlrabi in a medium sized bowl, add chopped green and red apples, cranberries, celery, and walnuts; toss to combine. Spoon vinaigrette over slaw mixture as desired; toss to coat.

To Serve: Arrange colorful spring mix lettuce greens in a circle on serving platter; spoon slaw in center of greens; sprinkle lightly with minced chives. Chill until serving. Serves: 4

About the Recipe: Crisp kohlrabi slaw, mixed with chopped red and green fresh apple chunks, sweet dried cranberries, celery, and toasted walnuts, is tossed with our favorite caramel apple vinaigrette. It's a slaw salad that's full of fall flavor. What fun!