

# Kohlrabi Fries

Recipe By *Joodie the Foodie*



Cooking and Prep:  40  
m

Serves:  2

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Low Carb

## Ingredients (6)

### Main ingredients

- 2 large kohlrabis
- 2 tablespoons duck fat
- 1 teaspoon paprika
- 4 cloves garlic, minced or 4 cubes **Gefen Frozen Garlic**
- Tuscanini Sea Salt**
- freshly cracked **Gefen Black Pepper**

## Start Cooking

### Make the Fries

1. Peel and cut the kohlrabi into sticks.
2. On a Gefen Easy Baking Parchment-lined baking sheet, toss the kohlrabi sticks with the duck fat, sea salt, paprika, lots of freshly minced garlic and freshly cracked pepper.
3. Bake at 425°F for 30–40 minutes until golden and delicious!

#### Note:

This is not an exact recipe, so definitely adjust the seasonings to taste!

#### About

This recipe **originally appeared** on Joodie the Foodie. Visit [joodiethethefoodie.com](http://joodiethethefoodie.com) for more fresh perspectives on classic dishes.