



NEW YORK CITY “SALAD”

Categoria: Side dishes **Tempo di preparazione:** 30 minutes **Difficoltà:** molto facile



Ingredienti per 4

- 2 medium large kohlrabi (about 300g each)
- 1 medium sized carrot, peeled and cut into julienne or thin strips
- 1 large red Romano pepper or red sweet (bell) pepper, coarsely chopped or cut into thin short strips
- 1 leek, very thinly sliced
- 1 small red onion, halved and thinly sliced
- 1 teaspoon salt
- 2-3 tablespoons sugar
- 2 tablespoons cider vinegar
- 3-5 tablespoons distilled white wine vinegar

Preparation time: **30 minutes**

Standing time: **10 minutes plus 5 -10 minutes**

Serves: **4**

Method

Trim the kohlrabi: cut off the top and bottom of the kohlrabi (you will need a sharp knife), then peel the rest of the kohlrabi: using either a vegetable peeler, or, sharp vegetable knife.

When peeled, cut into halves, then slice, and cut into thin julienne (thin strips).

Combine the kohlrabi strips with the carrot, red pepper, and leek.

Add the salt, and mix well.

Set aside for about ten minutes.

Add the sugar, cider vinegar, and white wine vinegar and mix well and season to taste.

Chill until ready to serve.

Cooks Tip: You can keep in a sealed container in the fridge for up to a week. The vegetables wilt, and get slightly pickle-y as they sit, which makes them a delicious antipasto, or tapa, or side to a deli sandwich.

