

Kohlrabi, Grape Tomato and Green Onion Pizza with Collected Garlic Powder, Greek Oregano, Aleppo Pepper and Applewood Bacon Salt.

Ingredients:

From your farm bag-

1 bunch kohlrabi, leaves and bulb separated. Bulb peeled and diced. Leaves triple washed and chopped.

1 share cherry tomatoes cut in half lengthwise.

1 bunch green onions, tops and bottoms washed and chopped. Green and white pieces separated.

Farm bag add ons:

Garlic powder

Aleppo pepper (optional)

Greek Oregano (optional)

Applewood bacon salt (optional)

Other ingredients:

Balsamic vinegar reduction

Olive oil

Parmesan cheese

Ricotta cheese

Buffalo mozzarella (burrata pictured)

Store bought pizza dough (or your favorite recipe)

Direction:

Preheat oven to 375. Toss diced kohlrabi root with olive oil, salt and pepper. Roast for 1 hour or until beginning to brown. Toss partway through cooking.

Meanwhile, in a pan, heat 1 TBS olive oil until shimmering. Add Aleppo pepper and garlic and sauté until aromatic, about 1 minute. Add green onion bottoms and kohlrabi leaves and sauté until leaves cooked and onions begin to caramelize (5 min). Toss in green onion tops and remove from heat.

Roll out pizza dough. Now choose- grill or oven.

To grill:

Preheat grill to medium high.

Roll out dough. Lay dough on grill and cook for 2 minutes or until bottom begins to char. Flip add toppings (see below). Close lid and grill for 4 minutes or until cheese is melted and bottom charred.

For oven:

Raise oven to the highest setting. Roll dough and place toppings on (see below). Place in oven for 7 minutes or until crust is brown on the bottom.

Topping the pizza:

Spread a thin layer of ricotta and dust with 1 tsp garlic powder, 2 tsp Greek Oregano if using. Add cooked kohlrabi root, kohlrabi greens and onion mixture, cherry tomatoes, 1 TBS Parmesan cheese and mozzarella cheese (we used a burrata cheese ball). Place in oven or grill as described above.

Once cooked, finish with a drizzle of olive oil and balsamic reduction, Aleppo pepper and a dusting of Applewood bacon salt.