

Shaved Kohlrabi and Arugula Salad with Garlic Paprika Dressing

1 head garlic
1 teaspoon finely grated lemon zest, plus 3 tablespoons fresh lemon juice
1/3 teaspoon Spanish smoked paprika
1 teaspoon Dijon mustard
Coarse salt
3 tablespoons extra-virgin olive oil
2 medium or 1 large kohlrabi, trimmed
1 1/2 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 or mince, setting aside 1/8 teaspoon. Wrap remaining bulb 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, 1/2 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 1/2 teaspoon salt. Spoon dressing over kohlrabi, then top with arugula leaves and almonds.

Adapted from www.wholeliving.com