

Kohlrabi Beet Hash

From your box: Kohlrabi, beets, parsley, scallions

Serves 2

1-2 medium kohlrabi bulbs, trimmed and grated
2 small beets, trimmed and grated
1 scallion, chopped
2 tablespoons chopped parsley
1 egg, lightly beaten
1 tablespoon bread crumbs
Salt and pepper, to taste
1 tablespoon olive oil
1 tablespoon butter

Grate (by hand or in food processor) the kohlrabi and wrap in a clean dish towel to squeeze out excess moisture. Put in a medium bowl, along with grated beets, chopped scallion, beaten egg, bread crumbs, and salt and pepper. Using your fingers, mix gently until the mixture comes together.

Heat oil and butter in a non-stick skillet over medium-high heat. Press the mixture into the pan, forming a thin layer. Cook until browned on one side, about 5 minutes. Watch closely so it does not burn. Flip and cook another 5 minutes or so on the other side.

Cut in two pieces and serve with eggs and a dollop or yogurt or sour cream.

Adapted from <http://www.flourgrrrl.com>