Roasted Kohlrabi, Beets, and Fennel

Prep: 10 minutes | Cook: 30 minutes | Total: 40 minutes

Yield: 4 servings | Serving Size: ~¾ cup

Ingredients
2 kohlrabi bulbs, peel and chopped into ¾- to 1-inch cubes
2 medium beets, peeled and sliced about ½-inch-thick
1 medium fennel bulb, cored and sliced about ½-inch-thick
1 tablespoon olive oil
¼ teaspoon salt
¼ teaspoon ground black pepper
2 tablespoons grated or shredded parmesan
2 tablespoons chopped fresh parsley (or ½ teaspoon dried parsley)

Directions
1. Preheat the oven to 425°F.
2. Add the kohlrabi, beets, and fennel to a baking sheet.
3. Add the oil, salt, and black pepper. Toss to combine.
4. Roast in the oven until fork-tender, about 25-30 minutes, stirring about halfway through the cooking time.
5. Remove from oven.
6. Add the parmesan and parsley. Toss to combine.
7. Serve warm.

Recipe Notes
• This recipe works well with a variety of root vegetables.