

Roasted Potato and Kohlrabi

Season: Summer

Type: Side

Serves: 32 tastings

From the garden: Potato, kohlrabi & thyme

Class focus: Cut vegetables into cubes & stripping herbs from the stems



Equipment:

Large mixing bowl x 1
Wooden spoon x 1
Chopping boards and knives
Measuring spoons
Baking tray x 2
Baking paper
Serving bowl x 5
Serving spoon x 5

Ingredients:

6 potatoes (skin-on, cut into 1.5cm cubes)
2 kohlrabi (skin-off, cut into 1.5cm cubes)
2 tablespoons olive oil
3 sprigs thyme (leaves only)
½ teaspoon salt
10 grinds of pepper

What to do:

1. Heat oven to 180C.
2. Wash all the vegetables and herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Combine all ingredients in a large mixing bowl.
5. Pour into the lined baking trays.
6. Bake in the oven for 20 minutes or until vegetables are cooked.
7. Serve into 5 large serving bowls with a serving spoon in each.