

# Stir-Fried Kohlrabi with Bacon and Scallions

from bon [appetit.com](http://appetit.com)

- 4 ounces slab or thick-cut bacon, cut into small pieces
- 1 pound medium kohlrabies, peeled, cut into 1/3-inch-thick wedges, plus 6 cups coarsely torn kohlrabi greens
- 6 scallions, white and pale-green parts only, cut into 1-inch pieces (or green onions)
- 3 garlic cloves, thinly sliced....( farmer note: can substitute your garlic scapes)
- 1 tablespoon soy sauce
- Kosher salt, freshly ground pepper

## Step 1

Cook bacon in a large skillet over medium heat, stirring occasionally, until bacon begins to brown, 5–7 minutes; transfer to a bowl.

## Step 2

Increase heat to medium-high and cook kohlrabies in a skillet, tossing occasionally, until golden brown, about 5 minutes. Add scallions and garlic and cook, tossing, until scallions are soft and garlic is golden, about 3 minutes. Add kohlrabi greens and 3 Tbsp. water and cook, tossing, until greens are tender, about 2 minutes. Add bacon and soy sauce and toss to combine; season with salt and pepper.

The following recipe can be used as bread or cracker spread, on pasta or a sandwich. You can also add additional greens like kale or kohlrabi leaves to smooth out the garlic a bit.