

## Kohlrabi Pico

½ kohlrabi, peeled and diced small enough to fit a few on a chip

½ jalapeno, diced very small

½ red tomato, diced the size of the kohlrabi pieces

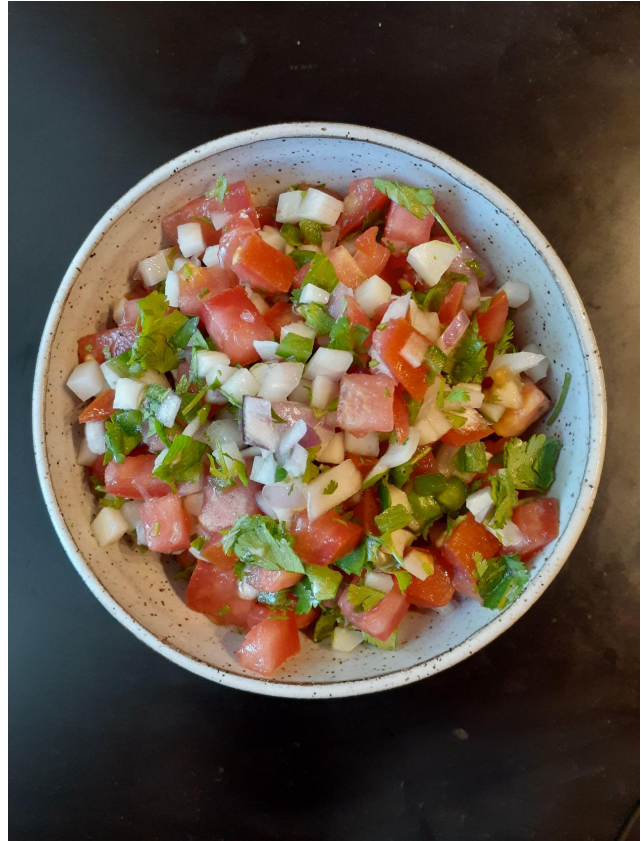
¼ red onion, diced the same size as the tomato and kohlrabi

½ bunch cilantro, chopped

2 tsp salt

Juice of 1 lime

Pinch of garlic powder



Okay, hear me out. I know this sounds weird. But I figured, pineapple salsa is a delicious thing, so maybe kohlrabi salsa will be delicious, too. Y'all, I was right. It's wonderful. To start with, pico de gallo is already awesome, and then to add the crunchy and fresh vegetable that is kohlrabi, I mean, come one, that's just like putting chocolate sprinkles on ice cream; it's going to make it better. The added fiber and nutrients are a nice bonus, but the fragrance of the kohlrabi is the main benefit. It's like the kohlrabi boosts the limey-ness of the pico. This is definitely one of those recipes that is greater than the sum of its parts.

Stir everything together in a large, nonreactive bowl. Taste and adjust for salt and lime juice. Let marinate for a few hours and serve either chilled or room temperature. I like it with very salty tortilla chips.