



## Grilled Kohlrabi and Peach Salad

### Serves 4

2	Peaches, pitted and cut into quarters
2	Medium Kohlrabi, trimmed and skinned, cut into ¼" thick slices
1 ½	Tropia Onion (or other sweet onion), cut into ½" sections
2	Small Sweet Peppers, seeded and quartered
1 Tbsp	Olive Oil
	Salt and Pepper
1 ½ Tsp	Nepitella, a spicy Italian Herb (or a combination of mint, marjoram and pepper)
2 Tbsp	Lime Juice
2 Tbsp	White Balsamic Vinegar (or White Wine Vinegar)
2 Tbsp	Olive Oil
	Arugula or Mixed Greens

Cut the peaches, kohlrabi, onions and peppers, placing in a large bowl. Drizzle the 1 Tbsp of oil over top, sprinkle with salt and pepper, then toss well.

Heat a grill or grill pan, then grill all the vegetables until just soft and marked – about 10 minutes, turning as needed. When completed, set aside to cool.

In the original bowl, whisk together the rest of the ingredients. Cut all the grilled fruit and vegetables to desired size and toss with vinaigrette.

Serve over a bed of arugula or greens.