**Vegetarian Kohlrabi Gratin with Dill and Mustard**

This kohlrabi gratin is an easy casserole for any winter table. Layers of vegetables and cheese are baked with herbs and milk for a lighter, healthier twist on potatoes au gratin.

Prep Time 10 minutes
Cook Time 1 hour 30 minutes
Total Time 1 hour 40 minutes

Servings 8 servings

Ingredients
• 1 cup whole milk, room temperature
• 1 tablespoon stone ground mustard
• 2 cloves garlic, minced
• ½ cup minced fresh dill and thyme, packed
• 2 pounds kohlrabi, ends trimmed and peeled
• 2 cups shredded gruyere or swiss cheese
• 1 cup shredded parmesan cheese
• 1 tablespoon olive oil or butter
Instructions
1. Heat oven to 400°F.
2. In a small pot over medium heat, combine the milk, garlic, mustard and herbs. Bring to a slow boil then reduce heat to low. Let simmer while you prepare other ingredients.
3. Slice kohlrabi into 1/8-inch rounds or thinner using a knife or mandoline.
4. Combine shredded gruyere and parmesan cheese in a small bowl and mix well.
5. Use oil or butter to grease a 1 1/2-quart baking dish (about 10-inches by 7-inches or an 8-inch square dish).
6. Place a layer of sliced kohlrabi, slightly overlapping on the bottom. Sprinkle a handful of cheese on top. Continue to alternate layers of sliced kohlrabi and cheese until you have no more kohlrabi and the dish is full.
7. Pour herb and milk mixture over the kohlrabi gratin. Top with a final layer of cheese.
8. Cover the dish with tin foil. Bake for 45 minutes while covered. Then remove tin foil and bake another 30 min uncovered. Kohlrabi should be tender and easy to slice through.
9. Remove from oven. Let stand and cool 10 to 15 minutes. Slice and serve.