

Kohlrabi Ham Bake

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-kohlrabi-recipe>

Ingredients:

- 3 tablespoons butter
- 4 kohlrabi peeled and diced
- 8 ounces ham thick, diced
- 2 tablespoons chopped parsley fresh
- 3 egg yolks
- 1 cup heavy cream
- 2 tablespoons all-purpose flour
- 1 pinch mace can substitute ground nutmeg
- ground black pepper
- salt

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 310 milligrams
4. Fat: 44 grams
5. Fiber: 9 grams
6. Protein: 16 grams
7. SaturatedFat: 25 grams
8. Sodium: 1080 milligrams
9. Sugar: 8 grams

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