Roasted Asparagus and Kohlrabi Slaw with Herb Feta Crumbles

Ingredients
1 Bunch asparagus
1 tablespoon No Salt Seasoning
1 tablespoon canola oil
4 each Kohlrabi-shredded
½ cup shredded carrot
Juice and zest of 1 lime
1 tablespoon honey
1 tablespoon canola oil
½ cup crumbled Feta
1 teaspoon chopped Thyme
1 tablespoon chopped parsley

Directions
2. In a large bowl whisk together lime juice and honey. Then whisk in canola oil.
3. Toss asparagus, kohlrabi, and carrots in bowl with the dressing. Place slaw on plates.
4. Toss together feta and herbs in a separate bowl and use to top the slaw.

Nutrition Information
Serving size: 4oz
Recipe yields approximately 8 servings
80 calories, 5g total fat, 1.5g saturated fat, 5mg cholesterol, 110mg sodium, 8g total carbohydrate, 3g fiber, 5g sugars, 3g protein