

- 2 tablespoons soy sauce
- 1½ teaspoons cornstarch
- 1 teaspoon sugar
- ⅛ teaspoon salt
- 2 tablespoons vegetable oil
- ¼ cup matchsticks peeled fresh ginger
- 1 tablespoon minced garlic
- 1 pound jicama, peeled and cut into matchsticks  
¼ inch thick and 1 inch long
- ¾ pound watercress (about 2 bunches), tough stems  
discarded, cut into 2-inch pieces
- 1 teaspoon Asian sesame oil
- 2 tablespoons sesame seeds, toasted (see Tips, page  
911)

Whisk together stock, rice wine, soy sauce, cornstarch, sugar, and salt in a small bowl or measuring cup until sugar and salt are dissolved.

Heat a well-seasoned 14-inch flat-bottomed wok or a 12-inch heavy skillet over high heat until a drop of water evaporates on contact. Add vegetable oil, swirling to coat. Add ginger and stir-fry until crisp and golden, about 30 seconds. Stir in garlic, add jicama, and stir-fry until crisp-tender, about 3 minutes. Add watercress and stir-fry until just wilted, about 1 minute. Whisk sauce again, add to wok, and cook, tossing, until vegetables are coated and sauce is slightly thickened, 1 to 2 minutes. Stir in sesame oil.

Serve sprinkled with sesame seeds.



## Roasted Kohlrabi and Butternut Squash

SERVES 4

ACTIVE TIME: 20 MINUTES ■ START TO FINISH: 1 HOUR

■ Shaped a bit like a UFO, with sturdy stems branching out from a pale green or deep purple orb, kohlrabi is an odd-looking vegetable. Sometimes those stems end in abundant collardlike leaves and sometimes they have been lopped off. The skin is easily peeled to reveal crisp, snow-white flesh that has a faintly turnip bite. Cut into cubes and roasted, kohlrabi becomes sweeter and its texture more velvety. We add the squash to the baking sheet after the kohlrabi has roasted for 15 min-

utes, rather than tossing them together, so the vegetables' shapes and flavors stay distinct. ■

- 4 medium kohlrabi (2¼ pounds with greens; 1¾  
pounds without greens), trimmed, peeled, and cut  
into ¾-inch pieces
- 2 tablespoons extra-virgin olive oil
- 2 teaspoons finely chopped fresh thyme  
Salt and freshly ground black pepper
- 2½ pounds butternut squash, peeled, halved  
lengthwise, seeded, and cut into ¾-inch  
pieces

SPECIAL EQUIPMENT: a 17-by-12-inch heavy baking sheet

Put a rack just below middle of oven and put baking sheet on rack. Preheat oven to 450°F.

Toss kohlrabi with 1 tablespoon oil, 1 teaspoon thyme, ¼ teaspoon salt, and ⅛ teaspoon pepper in a bowl. Transfer to preheated baking sheet and roast for 15 minutes (set bowl aside).

Toss squash with remaining 1 tablespoon oil, 1 teaspoon thyme, ¼ teaspoon salt, and ⅛ teaspoon pepper in same bowl.

Stir kohlrabi, turning it, and push it to one end of pan. Add squash to opposite end of pan. Roast, stirring and turning squash halfway through roasting, until vegetables are tender and lightly browned, about 30 minutes longer.

Toss vegetables to combine.

### COOK'S NOTE

- The kohlrabi and butternut squash can be cut up to 1 day ahead and refrigerated in separate sealable plastic bags.

