

ROASTED GREEN CABBAGE

INGREDIENTS

Head of Green Cabbage

DIRECTIONS

Preheat Oven to 400F and place rack at lowest position

Slice Cabbage into thick rounds or wedges, about 1 to 1 1/2 inches thick.

Line a baking pan or cookie sheet with parchment paper or foil and non-stick baking spray.

Arrange Cabbage slices and drizzle with Olive Oil and Salt & Pepper.

Bake for 40 minutes, turning over after 20 minutes.

Cabbage slices should be tender with dark edges and a little crispiness (where the roasted flavor comes from!) Discard outside leaves that may be too charred and papery

Serve as is or dress it up with toasted Pine Nuts & Parmesan Cheese