

ROASTED CABBAGE WEDGE

INGREDIENTS

Head of Green Cabbage

DIRECTIONS

Pre-heat oven to 450F

Slice Cabbage into wedges no more than 3" wide at the base. Try to keep some of the core intact on each piece.

Place on a baking pan lined with parchment paper and drizzle with a little Olive Oil and Salt.

Bake at 450F for about 40 minutes- the bottom leaf will be black and crispy and the edges will have some color but it should be still tender inside.

To serve, drizzle with Raspberry Vinegar, Extra Virgin Olive Oil and scatter Blue Cheese, Goat Cheese or Feta Cheese, Cooked & Crumbled Bacon and garnish with Pickled Ramps.