

Roasted Cabbage Wedges

Adapted from *Gimme Some Oven*

*Provided by the Auburn Interfaith
Food Closet*



RECIPE TYPE: Side Dish

SERVES: 4

PREP TIME: 5 minutes

TOTAL TIME: 30 minutes

INGREDIENTS:

- 1 medium head green cabbage
- 2 tablespoons vegetable oil
- Salt and pepper to taste
- Fresh lemon juice (optional)

DIRECTIONS:

1. Preheat oven to 450 °F. Line a baking sheet with aluminum foil.
2. Cut the cabbage into 4 or 6 wedges, depending on the cabbage head's size, cutting through the core and stem end. Arrange wedges in a single layer on the prepared baking sheet.
3. Drizzle oil, optional lemon juice, salt and pepper over the wedges, and rub in so that they are coated evenly. Carefully turn cabbage wedges and repeat on the other side.
4. Roast cabbage for 10 minutes, or until the edges of the cabbage are browned. Turn each wedge carefully, and roast for another 10 to 15 minutes, until cabbage is nicely browned and tender. Roasting time will depend on the cabbage head size.
5. Serve immediately, with toppings of your choice (lemon wedges, cheese, cumin, paprika, thyme).

