

Roasted Cabbage Wedges

Adapted from gimmesomeoven.com

Photo from gimmesomeoven.com

Recipe type: side dish

Serves: 8

Time: 30 minutes



Ingredients

- 1 head green cabbage
- 2 tablespoons olive 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 8 wedges, cutting through the core and stem end. Arrange wedges in a single layer on prepared baking sheet.
3. Drizzle olive oil, optional lemon juice, salt, and pepper over the wedges and rub in so they are coated evenly. Flip over and repeat on the other side.
4. Place cabbage in the oven and roast for 10 minutes, or until the edges of the cabbage are brown. Turn the cabbage over and roast for another 10 to 15 minutes, until cabbage is tender. Serve with toppings of your choice (e.g. cheese, cumin, paprika, thyme).

