

## Cabbage with Herb Butter

Serves: 12 | Serving size: 1 piece

### Ingredients Needed:

- 1 medium head green cabbage, cut into wedges
- 1/2 cup butter or butter substitute, melted
- 1/2 cup thinly sliced green onions
- 1/4 cup fresh parsley, minced
- 1 tablespoon lemon juice
- 1 1/2 teaspoons minced fresh thyme or 1/2 teaspoon dried thyme
- 1/4 cup shredded cheddar cheese



### Directions:

1. Place cabbage in a large saucepan and cover with water.
2. Bring to a boil, reduce heat and cover, and cook for 8–10 minutes or until tender.

3. Combine the butter, green onions, parsley, lemon juice, and thyme.
4. Drain the cabbage and transfer to a serving plate.
5. Drizzle with the herb butter and sprinkle with cheese.