

Roasted Cabbage Steaks

Serves: 6 | Serving size: 1 piece

Ingredients Needed:

- 1 head of green cabbage
- 2 tablespoons oil, canola or olive
- 1 tablespoon garlic powder
- 1/2 teaspoon salt, or to taste
- 1/4 teaspoon black pepper, or to taste



Directions:

1. Preheat oven to 400 degrees F.
2. Remove the dark loose leaves around the cabbage, then cut the bottom so the end is flat. With the flat end on the cutting board, slice the cabbage from top to bottom into ½-inch-thick steaks.
3. Brush each steak with oil on both sides and place in a single layer on a baking sheet.
4. Evenly sprinkle garlic powder, salt, and pepper over each steak.
5. Roast for 15–20 minutes or until caramelized.