

ROASTED CABBAGE WEDGES



SERVING SIZE

4



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Large green cabbage	1	Fresh parsley, finely chopped	1 cup
Olive oil	2 tbsp	Lemon (juiced and zested)	1
Garlic clove, minced	1 (divided)	Red pepper flakes	¼ tsp
Sea salt, unrefined	1 tsp (divided)	Smoked paprika	¼ tsp
Ground black pepper	¼ tsp		



PREPARATION

- Preheat oven to 425°F (218°C). Line a baking sheet with parchment paper.
- Remove outer cabbage leaves if damaged.
- Cut the cabbage into 8 wedges, keeping the core intact.
- Arrange wedges on the baking sheet. Drizzle with olive oil and sprinkle with half of the garlic, half of the salt, and black pepper.
- Roast for 25-30 minutes, flipping halfway through, until the edges are golden and tender.
- In a bowl, mix parsley, lemon juice, lemon zest, remaining garlic, remaining salt, red pepper flakes, and smoked paprika.
- Remove cabbage from oven and spoon the lemon-parsley mixture over the wedges.
- Serve warm.