



Baked Cabbage Stacks

4-6 servings

INGREDIENTS

- 1 head of cabbage, sliced
- 2 carrots, shredded
- 2 onions, medium
- 4-6 mushrooms, sliced
- 1 knob of ginger, grated (1T)
- 3 cloves garlic, grated
- 4 Tbsp olive oil/ sesame oil
- salt & pepper, to taste
- 1 Tbsp everything bagel seasoning

DIRECTIONS

1. Pre-heat oven to 375°.
2. Wash vegetables. Trim cabbage and remove core. Cut cabbage from the top to bottom into 3/4 inch thick slices and then slice horizontally. Shred carrots, thinly slice onions and mushrooms. Peel garlic and ginger; grate.
3. Line baking sheet and brush with half of oil. Season sheet by sprinkling with salt, pepper, 1 teaspoon of prepped garlic and 1 teaspoon of prepped ginger.
4. Build stacks by evenly spacing cabbage on prepared baking sheet and topping with sliced mushrooms, shredded carrots and sliced onions. Top with remaining grated garlic and ginger. Drizzle remaining oil evenly over stacks. Season with salt & pepper.
5. Cover baking sheet with foil. Bake for 20 minutes , until cabbage begins to soften. Remove foil and bake another 15 minutes until stacks are browned and softened.
6. Sprinkle with everything bagel seasoning before serving.



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