Roasted Cabbage with Garlic
4-6 servings

INGREDIENTS

- 1 head of cabbage
- 4 tablespoons olive oil
- 3-5 cloves garlic, crushed (optional)
- salt and pepper, to taste

DIRECTIONS

1. Pre– Heat Oven to 415 Degrees and Large Baking Sheet needed
2. Pull off the outer leaf of the cabbage, cut cabbage from the top to bottom into 1-inch thick slices and then slice horizontally, for smaller pieces.
3. Pour 2 TBS of olive oil on baking sheet and spread on pan. Sprinkle with salt and pepper and then pour remaining olive oil on top of cabbage.
4. Crush whole garlic cloves, cut into three pieces and spread over sliced cabbage
5. Roast on the middle rack for 30—40 minutes, until edges are brown and crispy. Serve warm

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