



Roasted Cabbage Steaks

½ -1 head of cabbage
olive oil
garlic powder
salt and pepper

Line a large baking sheet with parchment paper.

Slice cabbage head into ¼" thick slices. Using as much cabbage and you need to fill your tray or feed your family:)

Drizzle tray lined in parchment paper liberally with olive oil. Evenly lay cabbage steaks on tray. Drizzle the tops of the cabbage with more olive oil. Sprinkle on garlic powder, salt and pepper.

Place in a preheated 425°F oven for 15 minutes, flip cabbage steaks and bake 15 minutes more. Don't be afraid of the darker edges; they are full of flavor.

Serve with plenty of sour cream.
