



# ROASTED CABBAGE

RECIPE FROM MARTHASTEWART.COM  
SERVES 8 AS A SIDE DISH

- 1 small head green cabbage (about 2 ½ pounds), cut into 8 wedges, core intact
- ½ teaspoon extra virgin olive oil
- coarse salt and freshly ground pepper
- 1 lemon, cut into wedges

Preheat oven to 450°F. Arrange cabbage on a rimmed baking sheet. Brush both sides of wedges with oil. Season with salt and pepper.

Roast, flipping halfway through, until edges are brown and crisp, 25 to 30 minutes. Squeeze lemons over cabbage.

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