Balsamic, Honey Roasted Cabbage Steaks

Ingredients

- 1 head savoy cabbage or green cabbage, cut into 1/2-inch thick rounds
- 3 Tbsp olive oil
- 1 tsp salt
- 1/2 tsp ground white pepper
- 2 Tbsp balsamic vinegar
- 2 tsp honey
- 1 sprig fresh thyme

Helpful Tips

- This recipe is simple and fast to prepare!
- You can pair this dish with grilled beef or chicken

Equipment Needed

- Oven
- Baking sheet
- Mixing bowl

Directions

- Preheat oven to 400F and brush baking sheet with 1 tbsp olive oil
- Combine olive oil, balsamic vinegar, and honey in a mixing bowl
- Arrange cabbage slices in a single layer and brush with honey balsamic vinaigrette. Season with salt, pepper, and thyme.
- Roast until cabbage slices are tender and edges are golden, 25 to 30 minutes.

Nutrition Information Available Upon Request

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