

ROASTED CABBAGE STEAKS RECIPE

- **Difficulty:** Easy
- **Category:** Appetizers, Holiday, Side Dishes, Vegetarian
- **Cuisine:** American
- **Cooking Method:** Baking, Grilling

Servings: 4 yield(s)

Prep Time: 10 mins

Cook Time: 20 mins

Total Time: 30 mins

Ingredients:

- 1 Medium-sized cabbage
- 5 tbsp Olive oil
- 1-2 tsp Salt
- 1-2 tsp Garlic powder
- 2 tsp Paprika
- 1 tsp Chili flakes

Instructions:

- **Step 1:** With a sharp knife, cut the stems off the cabbage and cut each piece into 1 inch thick rounds.
- **Step 2:** Place the cabbage pieces on a baking sheet lined with parchment paper.
- **Step 3:** Brush each cabbage piece with a generous amount of olive oil.
- **Step 4:** Sprinkle an even amount of salt, garlic powder, paprika, and chili flakes on top.
- **Step 5:** Flip the cabbage pieces over and repeat with the same steps (olive oil, salt, garlic powder, paprika, and chili flakes)
- **Step 6:** Bake the cabbage steaks for 20 minutes at 230c (450f), flip them, and bake for another 20 minutes until they have a golden brown color and tender from the inside.
- **Step 7:** Serve when hot and enjoy!