



Roasted & Spiced Cabbage Slabs

INGREDIENTS

- 1 small purple cabbage, cut in $\frac{3}{4}$ - 1" slabs
- 1 small green cabbage, cut in $\frac{3}{4}$ - 1" slabs
- 1 rounded t each of cayenne, turmeric, paprika
- 1 t salt
- $\frac{1}{4}$ t red pepper flakes
- 1 heaping T freshly grated ginger
- 1 heaping T grated garlic
- 4-5 T olive oil

INSTRUCTIONS

1. Cut the cabbage in thick slabs and place them on a baking sheet, then drizzle with olive oil.
2. In small bowl, mix the cayenne, turmeric and paprika. Then sprinkle on both sides of the cabbage slabs.
3. In another small bowl, grate the ginger and garlic, add the red pepper flakes, salt and oil. Mix and then brush on each slab.
4. Roast in a 425 degree oven until soft in the center and a little crisp on the edges.

Serving suggestions:

- Side dish with jasmine rice and grilled chicken.
- Side dish with Tikka Chicken and a cucumber yogurt sauce.
- Use in Indian inspired taco: Grilled corn tortillas with melted cheese, sautéed spinach and warmed cabbage topped it with sour cream.