

Cabbage Steak

1 Head Cabbage

Olive Oil

Salt and Pepper

2-3 Cloves Garlic

1. Preheat oven to 400°F. Remove any yellow spotted leaves from the outside of the cabbage.
2. Cut your cabbage lengthwise into 1 inch slices. Keeping the slices together, transfer to a sheet pan lined with parchment paper. Make sure the cabbage steaks don't touch each other.
3. Drizzle the steaks liberally with olive oil, and sprinkle on a generous amount of salt and pepper. Mince your garlic, and sprinkle that on your steaks too.
4. Bake for 25-30 mins. The edges will get dark and crispy, and that's exactly what you want!
Serve hot!
5. Enjoy!