

Roasted Cabbage Wedges

Ingredients

1 Cabbage
6 T Olive Oil
1 t Mustard Seeds (crushed)
0 ds Salt
0 ds Black Pepper
0 ds Garlic Powder

Instructions

- 1.Preheat oven to 425 degrees. Line a baking sheet with foil.
- 2.Cut cabbage into 8 wedges, leaving the core intact. Transfer wedges to prepared baking sheet. Drizzle olive oil over each wedge, then sprinkle with mustard seeds; season with salt, pepper, and garlic powder.
- 3.Roast cabbage until edges begin to brown and it is fork-tender, about 25 minutes.