Cabbage Roasted Wedge Salad

**Cabbage:**

1 head savoy cabbage

1 to 2 tablespoons olive oil

½ reason coarse salt

**Vinaigrette:**

5 tablespoons olive oil

3 tablespoons sherry vinegar

1 teaspoon Dijon mustard

¼ teaspoon coarse salt

Freshly ground black pepper

Grated Pecorino Romano cheese

1. Preheat oven to 450 °F
2. To prepare cabbage, cut cabbage into quarters or eights (depending on size of your cabbage head). Trim away any pithy of brown ends of the core, but leave the core intact. The core will hold the wedge together while roasting.
3. Arrange cabbage wedges on a baking sheet. Drizzle with olive oil and sprinkle with kosher salt. Bake 30 minutes, flipping wedges after 15 minutes so they brown evenly.
4. While cabbage is roasting, prepare vinaigrette. Whisk together olive oil, sherry vinegar, mustard, salt and pepper.
5. Serve cabbage wedges with vinaigrette and cheese, if using.

Serves 4.