## Roast Cabbage

## Ingredients

- 900 g green cabbage
- 170 g butter
- 1 tsp salt
- 1/4 tsp ground black pepper

## Method

- 1. Preheat the oven to 200C.
- 2. Melt the butter in a sauce pan over medium-low heat.
- 3. Split the green cabbage into wedges and remove the thick stem in the middle. Cut slices less than an inch thick and place on a baking sheet lined with parchment paper or in a large baking dish.
- 4. Season with salt and pepper and pour the melted butter on top.
- 5. Bake for 20 minutes or until the cabbage is roasted.