

Roast Cabbage

Ingredients

- 900 g green cabbage
- 170 g butter
- 1 tsp salt
- ¼ 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.