Roasted cabbage

1 tsp olive oil (5g)  
2 tbsp real bacon bits (14g)  
2 tbsp lemon juice  
1 tbsp worcestershire sauce  
1/4 tsp kosher salt  
1/4 tsp ground black pepper (more or less to taste)  
1 Medium Head of Cabbage  
Preheat the oven (or the grill,) to 425 degrees.  
  
Mix the olive oil, bacon bits, lemon juice, worcestershire sauce, salt and pepper to make the marinade.  
  
  
  
Prepare the cabbage. Rinse it under water and remove any yucky loose leaves.  
  
Cut the head in half on the core..  
  
  
  
Then cut the halves in half again…  
  
  
  
…to make quarters.  
  
  
  
Lay each wedge on a sheet of aluminum foil large enough to wrap it up in. Spoon about 2 tbsp of the marinade on top making sure to get it in all the nooks and crannies.  
  
  
  
Wrap each wedge and bake for 20-30 minutes.