

Easy Roasted Cabbage

Ingredients

- 1 medium head cabbage, cut into 6 to 8 wedges
- Extra-virgin olive oil, for drizzling
- Kosher salt and freshly ground black pepper

Directions

1. Adjust oven rack to middle position and preheat oven to 500°F (260°C). Line a rimmed baking sheet with aluminum foil.
2. Arrange cabbage wedges on baking sheet in a single layer. Drizzle with olive oil on one side, then season with salt and pepper. Flip wedges, drizzle other side with oil, and season with salt and pepper.
3. Place baking sheet in oven and roast until lightly browned, about 10 minutes. Flip wedges and continue roasting until tender and deeply browned, another 10 minutes, then serve.

