

Roasted Cabbage Wedges

- one whole cabbage
- lemon
- salt and pepper to taste
- 2 - 4 teaspoons of olive oil



Preheat the oven to 350 degrees Fahrenheit. Cut the cabbage in half, then cut into wedges. Either place parchment paper on your pan or spread one teaspoon of olive oil over the pan. Place the wedges on the pan, drizzle with the olive oil, squeeze your entire lemon on the wedges. Sprinkle with salt and pepper. Roast the wedges for about 10 minutes then flip and roast about another 10 minutes until they're at your desired texture.