

Easy Baked Cabbage

4-6 Servings

Ingredients

- 1 head of cabbage
- 2 Tbsp garlic powder
- 2 Tbsp onion powder
- 2 tsp paprika (if you like, not needed)
- 2 tsp salt
- 5 Tbsp canola oil or other oil

Directions

1. Preheat your oven to 375° F. Wash cabbage with water and vinegar, if you have it, and remove any dead leaves.
2. Use a large knife to cut the cabbage in half from the top to the stem. Then cut each half the same way again to make four pieces. Cut the tough cores out from each piece.
3. Place one of the pieces of cabbage on the cutting board, the top facing you. Cut thin slices of cabbage long ways from top to bottom. Cut the long thin slices in half to make them into smaller pieces.
4. Put cabbage slices in a large bowl and pour canola oil over cabbage. Sprinkle in garlic powder, onion powder, paprika (only if you like) and salt over cabbage. Then use a large spoon to mix.
5. Scoop cabbage on to a large baking tray and, spread it evenly. Add extra seasoning if you like.
6. Place cabbage in oven and bake for 25 minutes or longer until cabbage looks fully cooked with, browned edges and looks somewhat see-through. Serve and enjoy!



Recipe Reference

EASY BAKED CABBAGE

<https://cooktoria.com/baked-cabbage/>

HOW TO CUT CABBAGE

<https://www.evolvingtable.com/how-to-shred-cabbage/>

Produce Box Recipe