



ROASTED CABBAGE ROUNDS

- 3 tablespoons of Lemon pepper olive oil
- 1 medium head green cabbage
- 2 tablespoons cranberry pear or honey ginger balsamic vinegar
- ½ teaspoon salt
- ½ teaspoon freshly ground pepper
- 1 teaspoon caraway or fennel seeds

Preheat oven 400*

Cut cabbage into 1' inch rounds

Brush a rimmed baking sheet with 1 tablespoon of the olive oil

Place cabbage rounds in single layer on the sheet and brush with 2 tablespoons of the balsamic vinegar.

Season with salt and pepper sprinkle the seeds evenly over the cabbage.

Roast until cabbage is tender and edges are golden.

Cook about 40 minutes or less.