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From our table to yours!

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Roasted Cabbage with Tahini Miso Sauce



Ingredients

1 medium-sized cabbage	1/3 cup tahini
Olive oil	1 TBSP miso
Kosher salt	1 tsp Dijon mustard
Pepper	1 TBSP lemon juice
Garlic powder	

Directions

1. Split the cabbage in half, cutting down through the stem. Cut each half into three wedges. Place the wedges in a large bowl and cover with water. Sprinkle on 3–4 tablespoons salt and swish gently. Let sit for 10 minutes.
2. Drain the cabbage, rinse under cold water, and pat dry. Arrange the wedges on a baking sheet. Drizzle with olive oil, and sprinkle with salt, pepper, and garlic powder to your taste. Flip and repeat.
3. Bake in a 425° oven for 30 minutes, flip, and continue baking until the wedges are golden brown—another 20–30 minutes. You should be able to easily pierce the stem part with a fork.
4. To make the sauce, mix the tahini, miso, mustard, and lemon juice in a bowl and add half a cup of tepid water. Mix until smooth. Then whisk in more water in increments until the sauce has the consistency of heavy cream.
5. Serve the hot cabbage drizzled with the sauce.

Total Time: 1 hour 15 minutes

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