

Roasted Cabbage Steaks with Roasted Red Pepper Tahini Dressing

Recipe By DALLAS MCCADE

SERVES: 4

INGREDIENTS:

- □ 1 large head cabbage
- □ 4 tbsp olive oil
- \Box 1 tsp salt

DIRECTIONS:

□ 1. Cut cabbage into 1 inch round steaks and place onto a parchment paper lined baking sheet.

- \Box 2. Brush both sides of the cabbage steaks with olive oil.
- □ 3. Sprinkle salt, garlic and paprika evenly on each side.
- \Box 4. Bake at 400°F for 35-40 minutes until tender throughout.
- **5**. Drizzle with roasted red pepper tahini sauce and top with fresh diced red peppers before serving.

DRESSING:

- \Box ½ cup tahini
- □ 3 whole roasted red peppers
- \Box ½ cup water

DIRECTIONS:

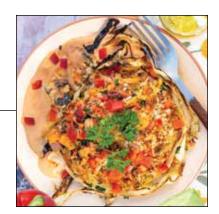
- □ 1. Blend all ingredients in a food processor, until smooth.
- □ 2 tbsp lemon juice
- \Box 1 clove garlic

□ 2 tsp paprika

□ 1 tbsp garlic powder

diced red peppers, to taste

salt to taste



Did you make this recipe? Tag your picture (@inglesmarkets) and you might win a prize!

ingles-markets.com