

## **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:**

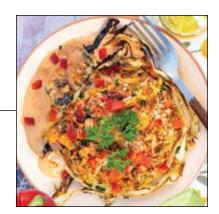
- □ 1. Blend all ingredients in a food processor, until smooth.
- □ 2 tbsp lemon juice
- $\Box$  1 clove garlic

□ 2 tsp paprika

□ 1 tbsp garlic powder

diced red peppers, to taste

salt to taste



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