



Roasted Cabbage Steaks with Roasted Red Pepper Tahini Dressing

Recipe By DALLAS MCCAIDE

SERVES: 4

INGREDIENTS:

- ☐ 1 large head cabbage
- ☐ 4 tbsp olive oil
- ☐ 1 tsp salt
- ☐ 2 tsp paprika
- ☐ 1 tbsp garlic powder
- ☐ diced red peppers, to taste

DIRECTIONS:

- ☐ 1. Cut cabbage into 1 inch round steaks and place onto a parchment paper lined baking sheet.
- ☐ 2. Brush both sides of the cabbage steaks with olive oil.
- ☐ 3. Sprinkle salt, garlic and paprika evenly on each side.
- ☐ 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:

- ☐ ½ cup tahini
- ☐ 3 whole roasted red peppers
- ☐ ½ cup water
- ☐ 2 tbsp lemon juice
- ☐ 1 clove garlic
- ☐ salt to taste

DIRECTIONS:

- ☐ 1. Blend all ingredients in a food processor, until smooth.

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