

Roasted Cabbage with Bacon

1 head green or Savoy cabbage, outer leaves removed

Olive oil

Coarse kosher salt and freshly ground black pepper

4 slices thick bacon, 6 to 8 ounces

Heat the oven to 450°F. Cut the cabbage into quarters and slice the bottom of each quarter at an angle to partially remove the stem core. Cut each quarter in half again so you have eight wedges. Lay these down on a large roasting pan or baking sheet and drizzle very lightly with olive oil. Sprinkle generously with salt and pepper.

Cut each slice of bacon into small strips and lay on top of the cabbage.

Roast for 30 minutes, flipping the cabbage wedges once halfway through. If the edges aren't browned enough for your taste after 30 minutes, put them back in for five-minute increments until they are.

Serve immediately; the wedges cool down fast.

Adapted from thekitchn.com