



Roasted Cabbage with Cashew- Tahini Sauce

Makes: 4 servings

Prep Time: 5 minutes Cook Time: 30 minutes

Total Time: 35 minutes

Ingredients

- 1 large green cabbage, thinly sliced
- 1 tsp kosher salt
- 1 tsp garlic powder
- 1/4 tsp ground black pepper
- 5 tbsp extra-virgin olive oil

Cashew-Tahini Sauce:

- 3 garlic cloves, peeled
- 1 jalapeño, seeds removed
- 1/2 cup parsley leaves
- 1/2 cup raw cashews
- 1 tsp salt
- 2 tbsp extra-virgin olive oil
- 1/4 cup tahini
- juice from 1/2 lemon
- 1/2 cup cold water

For Garnish:

- 1/4 tsp sumac

Instructions

Preheat oven to 425°F.

Place cabbage on a baking sheet that's been lined with parchment paper. Add the salt, garlic powder, black pepper and oil and toss until coated. You can use your hands to toss it all together.

Spread the cabbage evenly on the sheet and roast for 20-25 minutes, stirring once during the roasting time.

Turn the oven to broil and broil for 5-7 minutes or until the cabbage is golden.

Cashew-Tahini Sauce:

Combine all of the ingredients in a food processor and process until smooth.

To Finish:

Transfer the cabbage to a serving bowl. Pour the sauce over and sprinkle sumac on top.

Recipe from Ruhama Shirrit