

Roasted white cabbage

- 2 tbsp. olive oil
- 1 white cabbage, cut into large wedges
- 1 lemon cut into wedges
- Fresh thyme
- 2 tsp. sea salt (flakes if you can)

Preheat your oven to 200°C.

Lay the cabbage wedges in an oven tray and sprinkle with salt, then pour over the oil and rub so all sides are covered.

Sprinkle in a few sprigs of thyme and arrange the lemon wedges around the cabbage.

Cook in the oven for 25 minutes, or until the cabbage tender and crispy at the edges. I turned mine over halfway, be careful as you do this as they fall apart easily.

Serve.....magic!