

# Roasted Savoy Cabbage with Cilantro and Sesame

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## Servings: 6

NOTE: Do not use regular cabbage and do use softened butter. If you don't have regular rice wine vinegar, you can use seasoned, but then eliminate the honey from the sauce. Depending on the size of the cabbage, you may get more servings from one cabbage.

1. Heat oven to 475°F with rack in middle position. Line rimmed baking sheet with foil. Using hands and 1 T butter per cabbage wedge, rub butter on all sides and into layers. Sprinkle each with 1/4 tsp salt and black pepper. Place wedges cut side down on baking sheet. Cover tightly with foil and roast until a skewer inserted at the thickest part of the cabbage meets a little resistance, about 15 min.
2. Uncover sheet pan and roast until deeply browned on all sides, another 15 min, flipping wedges halfway through.
3. In small bowl whisk vinegar, soy, oil, honey, paprika, cayenne, 1 tsp salt and 1/2 tsp pepper. Set aside.
4. Transfer cabbage to cutting board, trim off and discard core from each wedge. Place cabbage on heated platter and drizzle each wedge with 1 T of sauce. Sprinkle with sesame seeds and cilantro. Serve with remaining sauce on the side.

**2 pound savoy cabbage, tough outer leaves removed, cut into 4 or 6 even wedges**  
**4 tablespoons salted butter (1/2 stick) cut into 4 pieces and softened**  
**Kosher salt and ground black pepper**  
**1/4 cup rice wine vinegar (do not use seasoned style)**  
**2 tablespoons soy sauce**  
**1 tablespoon EVOO**  
**2 teaspoons honey**  
**2 teaspoons sweet paprika**  
**1/2 teaspoon cayenne pepper**  
**2 tablespoons sesame seeds, toasted**  
**1 cup fresh cilantro, lightly packed, roughly chopped**

*Per Serving (excluding unknown items): 161 Calories; 12g Fat (60.7% calories from fat); 4g Protein; 13g Carbohydrate; 5g Dietary Fiber; 20mg Cholesterol; 397mg Sodium; 6g Total Sugars; 0mcg Vitamin D; 91mg Calcium; 1mg Iron; 427mg Potassium; 99mg Phosphorus.*  
*Exchanges: .*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**