

Grilled Cabbage

This is the BEST and simplest way to cook cabbage in my opinion!!

Wash then slice a head of cabbage into $\frac{1}{4}$ to $\frac{1}{2}$ inch slices. This can be difficult, the cabbage will want to unwind itself, but try to hold it into a round slice. Place cabbage rounds on foil that has been sprayed with cooking spray on a baking sheet.

Brush cabbage rounds with olive oil, and sprinkle with salt and pepper.

Grill on foil, or broil, on foil lined baking sheet, until the cabbage rounds have a slightly crispy charred edge to them. I love the crispy edges!

They are delicious! Enjoy!