

Roasted Cabbage with Walnuts and Parmesan
From "Smitten Kitchen" website
Recipe by Deb Perelman

Servings: 2 to 4

Time: 20 Minutes

Source: Adapted by from "Six Seasons: A New Way with Vegetables,"
by Joshua McFadden

"Don't use too big a cabbage. I've gotten some shockingly large ones from the grocery that were too dense inside to get a nice crisp to them, without steaming first. Go with two small rather than one giant one, if you have options."

Ingredients

1 medium-large (1 3/4 pounds) or two small heads savoy cabbage
7 tablespoons extra-virgin olive oil, divided
1 teaspoon kosher salt, plus more to taste
Freshly ground black pepper
Scant 1/2 cup (1.75 ounces) walnut halves and pieces
1 large or 2 smaller garlic cloves
1 large lemon
Red pepper flakes, such as Aleppo (optional)
Grated parmesan, to taste

Preparation

Heat oven to 475°F. Remove any damaged outer leaves of cabbage and cut it 8 (for small ones) to 12 (for a large one) wedges. Coat a large baking sheet with 2 tablespoons olive oil. Arrange cabbage wedges in one layer, drizzling or brushing them with 2 more tablespoons olive oil and sprinkle with 1 teaspoon kosher salt and freshly ground black pepper to taste. Roast for 8 to 10 minutes, until charred underneath (don't panic if you see a few thin black edges; they're going to taste amazing). Use a spatula to flip each piece over and roast for 5 more minutes, until the edges of the cabbage are dark brown.

Meanwhile, while cabbage roasts, place nuts on a smaller tray or baking dish and roast them next to the cabbage for 4 to 5 minutes. Remove and scatter them, still hot, onto a cutting board and coarsely chop them. Scoop into a bowl and finely grate the zest of half a lemon and all of the garlic over it. Add remaining 3 tablespoons olive oil to walnuts, a few pinches of salt and red pepper flakes and stir to combine. If you've got a couple minutes to let it all infuse as it cools, let it rest. When ready, squeeze the juice of half your lemon in and stir to combine. Adjust flavors to taste, adding more lemon if needed; you want this dressing to be robust.