

# Maschio's Recipe of the Month DECEMBER



## Curried Roasted Cabbage

### INGREDIENTS:

1 medium head green cabbage  
1 yellow onion, sliced into thick wedges  
2 Granny Smith apples, peeled and sliced into 8 wedges each  
2 tablespoons olive oil  
1 tablespoon curry powder, hot or mild  
Kosher salt and ground black pepper  
1/4 cup currants  
Lemon wedges, to serve



### INSTRUCTIONS:

- Heat the oven to 400° F. Line a rimmed baking sheet with foil.
- Cut the cabbage into quarters, then cut out the thick stem and core from each piece and discard. Slice each quarter into 4 wedges for a total of 16 pieces.
- In a large bowl, combine the cabbage wedges with the onion and apples, then drizzle with the olive oil and toss gently to coat. Sprinkle the curry powder over everything, coating all sides of the cabbage mixture.
- Season with salt and pepper. Transfer the mixture to the prepared baking sheet. Bake until tender and all sides are golden, about 20 minutes, turning halfway through.
- Sprinkle the currants over the cabbage, then toss lightly to mix.
- Serve with lemon wedges

*Enjoy!*