

Crispy Cabbage

Prep Time **5 min**

Cook Time **30 min**

Makes **3 (ish) servings**

1 half head small to medium red cabbage, sliced thinly or chopped in bite size pieces

Extra virgin olive oil

Salt and pepper to taste

Thinly slice or chop red cabbage with a sharp chef knife, food processor, or mandoline

Place on a baking sheet and drizzle olive oil generously over cabbage.

Shake some salt and pepper over cabbage to taste.

Place in oven and bake at 375 F for about 30 minutes, or until cabbage is tender.

Stir cabbage to coat evenly, and serve.

NOTES:

- Some of the cabbage will get crispy and other parts of it may be tender, but both are delicious!
- Red cabbage is especially tasty and also incredibly nutritious, but you can use any kind of cabbage with tasty results.
- This is a quick and easy dish that's great as a side with a meal or even as a snack.

ENJOY!