

Roasted Cabbage with Oregano and Oaxaca Cheese

Recipe courtesy of *Chef Marcela Valladolid*

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Ingredients:

1 large cabbage, cut into 12 wedges

1/3 cup olive oil

2 tablespoons crumbled dried oregano

2 garlic cloves, minced

½ teaspoon salt

¼ teaspoon freshly ground black pepper

6 ounces Oaxaca cheese or mozzarella cheese, separated into long ½-inch-thick strings

Directions:

Preheat the oven to 400°F

Arrange the cabbage wedges, slightly overlapping, in a 9 x 13-inch glass baking dish. Mix the olive oil, oregano, garlic, salt, and pepper in a small bowl. Using a pastry brush, brush the olive oil mixture evenly over the cabbage wedges. Roast for 30 minutes, or until the cabbage begins to brown.

Remove the dish from the oven and reduce the oven temperature to 350° F.

Arrange the strings of cheese over the cabbage, forming a lattice if desired. Roast for 15 minutes, or until the cheese begins to brown. Serve hot. Serves 4 to 6