

CARMELIZED CABBAGE

Makes 4 servings

INGREDIENTS

1/4 cup tomato paste
4 garlic cloves, grated or finely minced
1 teaspoon ground coriander
1 teaspoon ground cumin
1 teaspoon crushed red pepper flakes
1 head of green or savoy cabbage (about 2 lbs total)
1/2 cup olive oil
Salt, to taste

DIRECTIONS

1. Preheat oven to 350° Fahrenheit and arrange a rack in the middle of the oven.
2. Mix tomato paste with garlic and spices in a small bowl.
3. Cut the cabbage in half through the core. Cut each half into 4 wedges, through the core.
4. Heat 1/4 cup oil in a large cast-iron skillet or other oven-safe pan. In batches, add cabbage to pan cut side down and season with salt. Cook until lightly charred, turning occasionally, about 4 minutes per side. Transfer cooked cabbage to a plate.
5. Heat remaining 1/4 cup oil in the same pan. Add tomato paste mixture and cook over medium heat, stirring constantly, for 2-3 minutes.
6. Pour in a cup of water to come halfway up the side of the pan, salt to taste, and bring to a simmer.
7. Nestle cabbage wedges back into skillet (a bit of overlap is okay). If you can't fit them all, save the remainder for later.
8. Transfer pan to oven and bake until very tender and liquid is almost evaporated and cabbage is caramelized around the edges, about 40-50 minutes.
9. Remove from oven and, if you'd like, scatter fresh herbs (like dill or parsley) over cabbage.

NOTES

Cabbage is served well with yoghurt, croutons, bread, or crushed nuts.

