



## **Grilled Cabbage with Thai Chili**

Recipe Courtesy of Chef Jernard Wells

### **Ingredients:**

1 head green cabbage, cut into 1- 2 inch pieces  
Kosher salt  
Cracked black pepper  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1 teaspoon smoked paprika  
1 teaspoon dried oregano  
½ cup Thai chili sauce

### **Method:**

1. Preheat the oven to 375 degrees.
2. Preheat your grill pan to high heat. Drizzle with olive oil.
3. Drizzle the cabbage steaks (should be able to get 2-3 slices per head) on each side with olive oil and season with salt, pepper, onion powder, garlic powder, smoked paprika, and dried oregano.
4. Grill the cabbage steaks on one side, brush with Thai Chili sauce and flip and do the same to the other side. Grill until char marks appear on each side.
5. Transfer the steaks to a sheet tray and place in the oven for roughly 15- 20 minutes until the cabbage is tender.