

Roasted Red Cabbage with Honey Mustard Vinaigrette

Ingredients:

- 1 red cabbage cut into 16 wedges
- 2 table spoons sunflower oil

Vinaigrette:

- 1/3 cup olive oil
- 2 table spoons seeded mustard
- 1 garlic clove, minced fine
- 2 table spoons apple cider vinegar
- 1 table spoon honey

What to do:

- 1) Preheat oven to 180c and grease a baking dish.
- 2) Arrange cabbage wedges on tray and drizzle with sunflower oil season with salt and pepper.
- 3) Roast for 25mins then increase oven temperature to 220c.
- 4) Roast for another 10mins to get some colour.
- 5) Make the dressing by whisking all ingredients together in a jug.
- 6) Drizzle the dressing over the cabbage and serve.