



## Roasted Cabbage Salad

SERVES 2 • PREP: 10 MINUTES • COOK: 25 MINUTES

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### INGREDIENTS

#### For the cabbage

- 800g cabbage (quartered)
- 30ml olive oil
- 1 tsp smoked paprika

#### For the garlic lemon yogurt

- 250g yogurt
- 1 garlic clove (finely grated or minced)
- 1 lemon (zest and juice)
- Salt and black pepper (to taste)

#### For the topping

- 6 slices streaky bacon
- 30ml maple syrup
- 5-10g fresh chives (chopped)
- 15g butter (optional)

### METHOD

#### Prepare the cabbage

1. Preheat your oven to fan 200°C/400°F.
2. Brush the cabbage quarters with olive oil and season with salt, pepper, and smoked paprika (if using).
3. Place the cabbage quarters cut side down on a lined baking tray. Roast for 20–25 mins, turning halfway through, until the edges are caramelised and the cabbage is tender.

#### Make the garlic lemon yogurt

1. In a bowl, combine the yogurt, grated garlic, lemon zest and juice.
2. Season with Salt and black pepper to taste and set aside in the fridge until ready to serve.

#### Cook the bacon

1. Fry the bacon in a pan over medium heat until crispy.
2. Drain on paper towels and crumble into small pieces.

#### Assemble the dish

1. Spread a generous layer of garlic lemon yogurt on the base of your serving platter or individual plates.
2. Place the roasted cabbage on top of the yogurt.
3. Drizzle the cabbage with maple syrup and a touch of melted butter for extra shine (optional).
4. Sprinkle crispy bacon over the top and garnish with freshly chopped chives for colour and a burst of freshness.



*Specially curated by our Head Chefs*