

Roasted Purple Cabbage with Mustard Vinaigrette

Ingredients:

- 1 head of purple cabbage, cut into wedges
- 1 teaspoon yellow mustard
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- 2 tablespoons white wine or distilled vinegar
- 1/4 cup olive oil, plus more for drizzling on the cabbage
- Salt and pepper to taste

Instructions:

1. Preheat the Oven:

- Preheat your oven to 400°F (200°C).

2. Prepare the Cabbage:

- Place the cabbage wedges in a roasting pan, ensuring they are not overcrowded.
- Drizzle the cabbage generously with olive oil and season with salt.

3. Roast the Cabbage:

- Place the roasting pan in the preheated oven and roast for about 15 minutes.
- Remove the pan from the oven, flip the cabbage wedges over, and return to the oven.
- Continue roasting for an additional 15 to 20 minutes, until the cabbage is fully cooked through and browned.

4. Make the Mustard Vinaigrette:

- While the cabbage is roasting, prepare the vinaigrette.
- In a bowl, combine the yellow mustard, Dijon mustard, honey, vinegar, and a pinch of black pepper.
- Slowly add the 1/4 cup of olive oil in a thin stream while whisking vigorously to emulsify the dressing.

5. Serve:

- Once the cabbage is roasted, transfer it to a serving platter.
- Drizzle the mustard vinaigrette over the cabbage wedges.
- Serve immediately and enjoy!