



Simple recipes so we can eat well & support local agriculture

Whole Roasted Cabbage with Mushroom & Herb Gravy

YOU'LL NEED

- 1 head cabbage
- 2 tbs celery stalks - cut in quarters
- 2 carrots - peeled cut in thirds
- ½ onion - cut in quarters
- 1 tbs each of fresh sage, rosemary, & thyme - chopped
- 1 tbs fresh parsley - chopped for garnish
- 4 oz vegetable stock - divided
- 1 tbs extra virgin olive oil
- 3 tbs melted butter
- 1 tbs Dijon mustard
- 2 tsp maple syrup
- 1 tsp vegetarian Worcestershire sauce
- ½ tsp garlic powder
- Salt & fresh ground black pepper

Mushroom & Herb Gravy

- ½ onion - fine chop
- ½ C cremini mushrooms - fine chop
- 1 tsp each fresh sage, rosemary, & thyme
- 4 tbs butter
- 3 tbs plain flour
- 3 C vegetable stock

ALL YOU HAVE TO DO

- Preheat oven to 400°F, cut stem off cabbage to sit flat.
- In a med/size bowl, whisk melted butter, mustard, maple syrup, Worcestershire, & garlic powder together, then season well w/salt & pepper.
- In a large bowl, combine celery, carrots, onion, oil, & chopped herbs. Season w/salt & pepper & toss to coat.
- Place veggie mixture in large oven safe skillet. Nestle the cabbage in the center, on top of the veggies, then brush half of the melted butter mixture all over. Pour half of the veggie stock into the bottom of the skillet & cover the cabbage with foil. Bake for 45min.
- After 45 min remove foil & brush with remaining butter mixture. Add remaining stock & bake until cabbage is tender & slightly charred, anywhere from 20 - 35 min - check every 10 min or so.
- Meanwhile, for the gravy: In a small saucepan over med/heat, melt butter.
- Add onion & cook until soft. Stir in mushrooms & herbs, season w/salt & pepper. Cook, stirring occasionally until mushrooms are soft & golden.
- Stir in flour & cook 1 min, then whisk in the veggie stock & bring mixture to a boil. Reduce heat to low & simmer until it thickens to your desired consistency, adding more stock if needed.
- Once finished cooking, slice cabbage into large wedges & serve w/gravy. Garnish w/parsley, serve hot & enjoy!

**Give \$20
Get \$20**

If you love our food & service, please share us with your friends! Check your account page for more info.

Thank you for supporting local!