

Easy Cheesy Cabbage Steaks (Roasted to Perfection)

If you're looking for a simple vegetable dish that's packed with flavor,

OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 large head of cabbage
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt, to taste
- Black pepper, to taste
- 1 cup shredded cheddar cheese
- 1/2 cup grated Parmesan cheese
- Fresh parsley, chopped (for garnish)

DIRECTIONS

1. Step 1: Preheat the Oven: Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.
2. Step 2: Slice the Cabbage: Remove any loose outer leaves from the cabbage.
3. Slice the cabbage into 1-inch thick steaks while keeping the core intact to help hold the slices together.
4. Step 3: Arrange on the Baking Sheet: Place the cabbage steaks in a single layer on the prepared baking sheet.
5. Step 4: Season the Cabbage: Brush both sides with olive oil.
6. Sprinkle evenly with:
7. Garlic powder
8. Onion powder
9. Salt
10. Black pepper
11. Step 5: Roast the Cabbage: Bake for 25-30 minutes until:
12. The cabbage becomes tender
13. The edges begin to brown and caramelize
14. Step 6: Add the Cheese: Remove the cabbage from the oven and sprinkle with:
15. Shredded cheddar
16. Grated : Parmesan
17. Step 7: Melt the Cheese: Return to the oven and bake for 5-10 minutes until the cheese is melted and bubbly.
18. Step 8: Garnish and Serve: Top with chopped parsley and serve warm.

SWAPS & NOTES

and Easy Swaps This recipe is flexible and easy to adapt depending on your preferences.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-cheesy-cabbage-steaks-roasted-to-perfection/>