

Warm Roasted Cabbage Salad



Ingredients:

- 1 (12-14 oz) bag cabbage slaw mix (green and/or red cabbage, with carrots)
- 1 small red onion, thinly sliced
- 1 tbsp olive oil
- Salt and pepper, to taste

For the Lemon-Garlic Dressing

- 1 tbsp olive oil
- 1 tbsp bottled lemon juice (100% juice, no added sugar)
- 1/2 tsp garlic powder
- Freshly ground black pepper, to taste

**for transplant
management & recovery**

Instructions:

1. Wash hands thoroughly with soap and water before beginning.
2. Preheat oven to 400 degrees F. Line a baking sheet with parchment paper for easy cleanup.
3. Spread the cabbage slaw mix and sliced red onion evenly on the baking sheet.
4. Drizzle vegetables with 1 tbsp olive oil and sprinkle lightly with pepper. Toss gently to coat.
5. Roast in the preheated oven for 10-15 minutes, stirring halfway through, until cabbage and onions are tender and lightly caramelized.
6. While vegetables are roasting, prepare the dressing. In a small bowl, whisk together 1 tbsp olive oil, lemon juice, garlic powder, and black pepper.
7. Remove roasted vegetables from the oven. Drizzle with the lemon-garlic dressing and toss to combine.