
Grilled Charred Cabbage with Ginger-Scallion Dressing

Total time: 30 min Yield: 4 to 6 servings

Ingredients

1 large head green cabbage (cut into 8 wedges with the core left intact)
extra-virgin olive oil (for drizzling)
salt and pepper
1 cup peanut or canola oil
1/2 cup fresh ginger (minced)
3 Tbsp garlic (minced)
1 Thai or Hawaii chili (minced, optional)
1 cup scallion or green onion (fine chopped)
3 Tbsp fish sauce
2 limes (juiced)
1 cup cilantro

Prep Time: 20 min Cooking Time: 10 min Total Time: 30 min

Instructions

Pre-heat your grill on medium high heat. Drizzle the cabbage wedges with olive oil and season with salt and pepper. Place onto the grill and close the lid. Cook until the cabbage is charred and softened, flipping halfway, about five minutes per side.

In a sauce pot, add oil and heat until smoking hot, add ginger, garlic, chili, green onions and cook for 30 seconds. Remove from heat and add fish sauce, lime juice and cilantro. Set aside.

Once the cabbage is charred and tender, transfer to a serving platter. Add dressing to each piece of cabbage. Season with salt and pepper if needed. Enjoy as a side dish or for light lunch.

Recipe brought to you by:

Chef Ryan Covert