



Roasted Red Potatoes and Cabbage

Roasted red potatoes and cabbage are equal parts healthy and comforting. To make this easy side dish, generous wedges of lemon- and oregano-spiked cabbage and red potatoes get roasted in the oven and then drizzled with a creamy homemade [Cilantro-Cashew Dressing](#).

By Darshana Thacker Wendel

Serves 4

Cook Time: 1 hours

INGREDIENTS:

1 medium head cabbage (2 pounds)

1½ pounds round red potatoes, cut into ¾-inch wedges

1 tablespoon lemon juice

1 teaspoon dried oregano, crushed

¼ teaspoon chili powder

¼ teaspoon black pepper

Sea salt, to taste

½ cup [Cilantro-Cashew Dressing](#)

2 tablespoons finely snipped fresh cilantro

Bottled hot pepper sauce (optional)

- 1 Preheat oven to 400°F. Pour ½ cup water into a 3-quart baking dish.
- 2 Trim cabbage, leaving core intact. Cut cabbage lengthwise into 1-inch wedges. Arrange cabbage and potatoes in the prepared dish. Sprinkle with lemon juice, oregano, chili powder, and black pepper.
- 3 Bake, covered, for 25 to 30 minutes or until vegetables are tender. Bake, uncovered, for 20 minutes more or until lightly browned. Season with salt.
- 4 Drizzle with Cilantro-Cashew Dressing. Sprinkle with cilantro. If desired, serve with hot pepper sauce.