

# CHARRED CABBAGE WITH CREAMY TURKISH TARATOR AND POMEGRANATE MOLASSES

*Yield: 8 portions*

<b>Ingredients</b>	<b>Amounts</b>
Green cabbage, cut into 8 wedges	1 ea. Approx. 2 lbs.
Extra virgin olive oil	1 Tbsp.
<i>Tarator</i>	
Walnuts or hazelnuts, toasted	2 cups
Garlic, finely minced	2 Tbsp.
Fresh breadcrumbs, finely minced	2 cups
Extra virgin olive oil	$\frac{3}{4}$ cup
Lemon juice	$\frac{1}{3}$ cup
Water	$\frac{1}{3}$ cup
Salt	2 tsp.
Black pepper, ground	$\frac{1}{2}$ tsp.
Pomegranate molasses	$\frac{1}{2}$ cup
Hazelnuts, toasted, slightly crushed	$\frac{1}{2}$ cup
Parsley leaves	$\frac{1}{2}$ cup

## **Method**

1. Heat oven to 475 degrees F.
2. Grease a sheet pan with the olive oil and lay the cabbage wedges on top.
3. Roast for 10 minutes. Flip and roast for 5 more minutes. Remove and allow to cool in the pan.
4. *For the Tarator:* Combine nuts, garlic, and bread into the container of a food processor. Puree on medium speed until combine.
5. Add olive oil and lemon juice and continue pureeing until a smooth purée is achieved.
6. Thin to a spoon-able consistency with water.
7. Season with salt and pepper.
8. *To Assemble:* Plate the cabbage with the tarator on top and drizzle with Pomegranate Molasses, nuts, and parsley leaves.