

Department of Genetics and Genomic Sciences Icahn Institute for Genomics and Multiscale Biology

METABOLIC NUTRITION PROGRAM

Roasted Mixed Cabbages - 8 Servings

Adapted from Martha Stewart Living

Per Serving: 109 Calories, 3.0 gm Protein, 4.6 gm

Fat, 15 gm Carbohydrates

2 lbs red cabbage (from 2 heads), cored and cut into 3/4-inch-thick wedges

2 lbs green cabbage, cored and cut into 3/4-inch-thick wedges

6 thyme sprigs (about 1 tsp)

2.5 tbsp extra virgin olive oil

Kosher salt and black pepper, to taste

Directions

- 1. Preheat oven to 425°F.
- 2. Toss cabbages with thyme and oil.
- 3. Sprinkle with salt and pepper.
- Roast cabbages on 2 rimmed baking sheets, tossing every 15 minutes, until tender and slightly charred, about 1 hour 15 minutes. Divide into 8 equal servings.

Nutriti	on	Fa	cts
Serving Size (2 Servings Per Co		er	
Amount Per Servin	g		
Calories 110	Cald	ories fron	n Fat 40
% Daily Value*			
Total Fat 4.5g			7%
Saturated Fat 0.5g			3%
Trans Fat 0g			
Cholesterol 0mg			0%
Sodium 130mg			5%
Total Carbohydrate 15g 5%			
Dietary Fiber 5g 20			20%
Sugars 8g			
Protein 3g			
Vitamin A 25%	. ,	Vitamin (200%
Calcium 10%		Iron 8%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500			
Total Fat Le: Saturated Fat Le: Cholesterol Le: Sodium Le: Total Carbohydrate Dietary Fiber Calories per gram:	ss than ss than ss than ss than ss than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g