

Vegan Cabbage Steaks With Tahini Sauce

Description

This is my new favorite meal. I enjoy it a lot.

Prep time: Five minutes

Cook time: Twenty-five minutes

Total time: Thirty minutes

Servings: 6

Ingredients

- 1 head of cabbage sliced into 1-inch steaks
- 1 clove of garlic
- 1 tablespoon of extra virgin olive oil
- Pepper and salt to taste
- 4 tablespoons of tahini
- 1 tablespoon of lime juice
- Pepper and salt to taste
- 6 tablespoons of coconut milk
- 1 tablespoon of extra virgin olive oil
- Garnish: diced chili peppers and sesame seeds, if desired

Instructions

1. First, preheat the oven to about 400 degrees F, then prepare the cabbage steaks. Rub the garlic generously on the cabbage and then coat with olive oil.
2. Then season with pepper and salt to taste. Transfer the cabbage to a baking sheet and arrange them side by side.
3. Transfer to the oven and bake for about twenty-five minutes until browned on all sides. Flip halfway while cooking.
4. Mix the mustard, tahini, coconut milk, lime juice, and olive oil in a blender. Blend until a smooth sauce is formed.
5. Serve the cabbage steaks with sauce. Sprinkle the diced chili pepper and sesame seeds on it.