

Steamed Cabbage & Greens Recipe

A comforting, healthy, and symbolic side dish for your New Year's celebration.

Ingredients:

- 1 small head of green cabbage, chopped
- 2 cups fresh collard greens or kale, stems removed and chopped
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1/2 teaspoon crushed red pepper flakes (optional)
- Salt and pepper to taste
- 1 tablespoon apple cider vinegar or fresh lemon juice (optional, for brightness)

Instructions:

1. Prepare the Ingredients

Rinse and chop your greens. Mix the cabbage and collards together in a large bowl.

2. Preheat Your Steam Oven

Set your Wolf Convection Steam Oven to *steam mode* at 210°F. If you're using the *auto-steam bake* function, that works beautifully for larger batches.

3. Season the Greens

Toss your greens with olive oil, minced garlic, red pepper flakes (if using), and a generous pinch of salt and pepper.

4. Steam to Perfection

Spread the greens evenly in a steam oven pan or a perforated tray lined with parchment paper. Steam for 10–12 minutes or until the cabbage is soft and the collards are bright green and tender.

5. Finish & Serve

Once cooked, drizzle with a splash of apple cider vinegar or lemon juice for a bright finishing touch. Serve warm as a side dish with roasted meats, grains, or black-eyed peas.