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## ROASTED CABBAGE

RECIPE COURTESY OF LEE ANNE WONG  
 PHOTOGRAPHY BY BARRY FRANKEL

Serves 4-6

### INGREDIENTS:

- ½ head green cabbage, cut in quarters, core still attached
- 2 tablespoons macadamia nut oil, plus one teaspoon fine Hawaiian sea salt
- ¼ cup macadamia nuts, freshly toasted
- ½ cup cilantro leaves, minced
- 1 tablespoon fresh lemon juice

### METHOD:

Use a pastry brush to coat both sides of the cut cabbage with the 2 tablespoons of macadamia nut oil. Sprinkle the cabbage generously with the sea salt and roast on a parchment lined baking tray at 425F for 15-20 minutes, until the cabbage begins to color at the edges and is tender when cut.

In a food processor or using a mortar and pestle, pulse the toasted macadamia nuts until they begin to resemble crumbs and add in the cilantro until well combined. Then add the lemon juice, 1 teaspoon of macadamia nut oil and salt to taste. Sprinkle the mixture atop of the roasted cabbage. Serve immediately.

\*Alternatively, you can add a Hawaiian chili pepper and some chopped green onion whites (1/4 cup) to the macadamia nuts, cilantro, lemon juice, macadamia nut oil and salt. Pulse together in a food processor or muddle in a mortar and pestle.



**Lee Anne Wong** is the chef and owner of Koko Head Cafe in Honolulu, Hawaii. A native of Troy, New York, Wong graduated from the International Culinary Center (ICC) and began her culinary training at Marcus Samuelsson's Aquavit before playing an integral role in the opening of Jean Georges Vongrichen's Chinese concept, Restaurant 66. Wong went on to work as the Executive Chef of Event Operations at ICC, during which time she was prominently featured on Season One of Bravo's Flagship Series "Top Chef", and subsequently was hired as the series' Supervising Culinary Producer for the next 6 seasons. Wong has also been featured on numerous food television series in addition to starring in her own web series The Wong Way to Cook on bravotv.com.

In 2013, Wong moved from New York City to Honolulu where she debuted Koko Head Cafe to popular acclaim. Wong released her first cookbook, *Dumplings All Day Wong*, in August 2014. Chef Wong continues to expand her brand across the globe, joining the culinary team for Hawaiian Airlines in 2015, and debuting Sweetcatch Poke in NYC in the fall of 2016. She was most recently named Hawaiian Airline's new Executive Chef, with her menus set to debut in June 2018.