

Roasted Cauliflower Pasta



INGREDIENTS

- 1 batch roasted cauliflower
- 4 tbsp evoo
- 8 oz any type of short pasta
- 1.25 c pasta water
- 1.5 tbsp capers, chopped
- 2 garlic cloves, minced
- 1 tsp lemon zest
- 2 tbsp lemon juice
- 1/3 c grated pecorino cheese
- 3 tbsp parsley, chopped
- 1/4 c toasted breadcrumbs
- red pepper flakes
- sea salt and black pepper

INSTRUCTIONS

1. Preheat oven to 425 and follow recipe for roasted cauliflower. Cook pasta al dente according to package, be sure to reserve 1.25 c of pasta water after cooking. To make toasted breadcrumbs: Take 1 tbsp of butter and 1 tbsp of evoo and melt in a small skillet over medium low heat. Once melted mix in 1/4 c panko breadcrumbs and stir. Continue to cook until golden brown.
2. In large skillet on medium heat, add evoo, garlic, and a pinch of red pepper flakes, cook for one minute or until slightly golden. Add cauliflower and capers to the pan and mix everything. Then, stir in lemon zest and juice. Toss the pasta in the skillet and mix thoroughly, add pasta water, toss, and let reduce until desired consistency is achieved. Season to taste with salt and pepper.
3. Top the dish with chopped parsley, pecorino cheese, and toasted breadcrumbs.