

Cauliflower-Onion Linguine

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		kosher salt
12	ounces	linguine
4	tablespoons	extra virgin olive oil
2	cloves	garlic - minced
1/4	cup	panko
1/2	cup	fried onions - chopped
4	cups	cauliflower florets - roughly chopped
1	teaspoon	red pepper flakes
1/4	cup	parmesan cheese - grated
2	tablespoons	fresh basil - chopped
1/4	cup	pine nut

Bring a large pot of salted water to a boil. Add pasta and cook as directed. Reserve 1 cup water, then drain. Return pasta to pot and toss with 1 tablespoon olive oil.

Meanwhile, heat 2 tablespoons olive oil in a large skillet over medium heat. Add the garlic and cook about 30 seconds. Add the panko and fried onions and cook, stirring, until lightly toasted, about 3 minutes. Transfer to a plate; wipe out the skillet.

Heat the remaining 1 tablespoon olive oil in the skillet over medium-high heat. Add the cauliflower and cook until the edges brown, about 4 minutes. Add the red pepper flakes and toast 30 seconds. Add the reserved pasta water and cook until the liquid is reduced by half and the cauliflower is crisp-tender, about 1 more minute.

Add the pasta, onion mixture and parmesan to the skillet and toss. Season with salt. Top with basil, pine nuts and parmesan.