

# Pasta With Roasted Cauliflower

Amount	Measure	Ingredient - Preparation Method
1	large	cauliflower - broken into bite size pieces
2	tablespoons	extra virgin olive oil
4	teaspoons	kosher salt
14	ounces	whole tomatoes - drained
4	cloves	garlic - minced
1/2	teaspoon	red pepper flakes
1/2	pound	penne or rigatoni
1/3	cup	parmesan cheese
1	cup	sharp cheddar cheese - shredded
1/4	cup	plain breadcrumbs
2	tablespoons	parsley - chopped

Preheat oven to 400.

Toss cauliflower with oil and 1 tspn salt in a 10" cast iron skillet and roast in oven for 30 minutes, stirring halfway through.

Remove skillet from oven and place over medium heat. Add the tomatoes, garlic and red pepper flakes, breaking up tomatoes as they soften until most of tomato liquid has cooked out, about 5 minutes.

Drop uncooked pasta into a large saucepan and fill with enough cold water to cover the noodles by 1 inch. Stir in remaining salt and pepper and place over high heat. When the water comes to a boil, reduce to a simmer and stir once a minute for 5 minutes or until al dente.

Transfer cooked pasta into skillet followed by a quarter cup of pasta water. Stir in parmesan and cheddar cheeses, and top with crumbs.

Return to oven and cook for another 15-20 minutes or until cheese is melted and crumbs are golden brown. Remove and sprinkle with chopped parsley and more parmesan. Let cool.