

# Sicilian Cauliflower Pasta

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		kosher salt
12	ounces	whole wheat penne
1/2	head	cauliflower
2	tablespoons	extra virgin olive oil
3	tablespoons	golden raisins
1	clove	garlic - finely chopped
1	pinch	red pepper flakes
1	cup	parsley - chopped
1/4	cup	fresh dill - chopped
1	tablespoon	fresh lemon juice
2	tablespoons	parmesan cheese - grated

Bring a pot of salted water to a boil. Cook al dente and reserve 3/4 cup water.

Trim stems from cauliflower and grate with large holes of box grater. Heat oil in a large skillet over med-high heat. Add cauliflower, raisins, garlic, red pepper flakes and 1/4 tspn salt and cook, stirring occasionally, until the cauliflower is crisp tender and slightly brown, about 4 minutes.

Remove skillet from heat and stir in pasta, parsley, dill, lemon juice, cheese and 1/2 cup of reserved water, adding more if needed. Season with salt and sprinkle on more cheese.