

Roasted Cauliflower with Spinach Penne



To roast the cauliflower:

- 2 heads of cauliflower, cored and cut into bite-sized florets
- 3 tablespoons extra virgin olive oil, plus more for drizzling
- 1 teaspoon Kosher salt, more or less to taste
- ½ teaspoon freshly ground black pepper, more or less to taste
- 1 teaspoon red pepper flakes, more or less to taste

For the “sauce”:

- 2 tablespoons extra virgin olive oil
- 1 medium yellow onion, finely minced
- 1 cup low-sodium boxed chicken, or vegetable, broth, divided
- Kosher salt
- Freshly ground black pepper
- 1 pound package spinach penne (regular penne may be substituted)
- ¾ cup grated Parmigiano-Reggiano cheese, plus more for garnish
- Italian flat-leaf parsley, finely chopped as a garnish

To roast the cauliflower:

Preheat oven to 425 degrees.

Place the cauliflower florets into a large bowl and drizzle with olive oil, adding the salt, pepper, and red pepper flakes. Using your hands toss the florets until they are covered with the oil and seasonings. Spread onto a large baking sheet.

Roast for 15 to 18 minutes. Using tongs, turn the florets over, continue roasting for an additional 10 to 15 minutes until side two is nicely browned and the florets are fork tender. Remove from oven and set aside to let the florets cool while you prepare the “sauce.”

For the “sauce”:

Heat a large skillet over medium-high heat. When hot, add the oil and stir in the onions, coating well with the oil. Stir for one minute, making sure that the onions do not brown, and add ¼ cup of the broth. Stir occasionally, until the broth is almost evaporated, 3 to 5 minutes. Add another ¼ cup of the broth and continue stirring until the liquid has almost evaporated a second time. Repeat this step with the next ¼ cup of broth. When the third batch of broth is almost evaporated, stir in ½ teaspoon salt, ¼ teaspoon black pepper, and remaining ¼ cup of broth. Stir until well combined, remove from the heat, and set aside. This is the “sauce.”

Meanwhile, bring a large pot of water to a boil. Once boiling, add 2 tablespoons of salt and 1 pound of penne pasta. Cook the pasta as directed on the package.

Two or three minutes before the pasta is done, place the pan with the onion mixture back over low heat until it starts to simmer. When the pasta is *al dente*—tender but still has a bite, drain well and add it to the simmering onions. Stir until well combined. Taste and adjust the salt and black pepper. Stir in the roasted cauliflower and all of the drippings from the roasting sheet into the sauced pasta. Again, taste for seasoning, and adjust as necessary.

Remove the pan from the heat, stir in the cheese, parsley, and drizzle with another tablespoon of extra virgin olive oil. Plate and serve warm, garnishing with additional cheese.

Serves 8.