

Pasta With Cauliflower

By Mark Bittman | **YIELD** 3 or 4 servings | **TIME** 40 minutes

INGREDIENTS

1 head cauliflower, about 1 pound
Salt and black pepper
1 tablespoon minced garlic
¼ cup olive oil
1 pound penne, fusilli or other cut pasta
1 cup coarse bread crumbs

PREPARATION

Step 1

Bring a large pot of water to a boil. Trim the cauliflower and divide it into florets. Add about a tablespoon of salt to the water and boil cauliflower until it is tender but not mushy. Using a slotted spoon or strainer, remove the cauliflower and set it aside. When it is cool enough to handle, chop it roughly into small pieces.

Step 2

Meanwhile, in a large deep skillet over medium-low heat, sauté garlic in olive oil, stirring occasionally, until garlic is golden. Start cooking pasta in same pot and same water as was used for the cauliflower.

Step 3

When the garlic is ready, add the cauliflower to skillet and turn heat to medium. Cook, stirring occasionally. When pasta is just about done — it should be 2 or 3 minutes short of the way you like it — drain it, reserving about a cup of cooking liquid.

Step 4

Add pasta to skillet containing the cauliflower, and toss with a large spoon until they are well combined. Add salt and pepper to taste, along with just enough pasta water to keep the mixture moist but not soupy. When the mixture is hot and the pasta is tender and nicely glazed, mix in the bread crumbs.

PRIVATE NOTES

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