

Linguine with Cauliflower and Brown Butter

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¾ cup packaged croutons or 3 slices stale bread
6 ½ Tbsp butter
1 medium cauliflower, cut into florets
coarse salt and ground pepper
1 lb linguine
10 fresh sage leaves or ½ tsp dried sage
1 shallot, minced
¾ cup chopped fresh parsley
½ cup freshly grated Parmesan, plus more for serving

- Place croutons in a plastic bag, and crush to coarse crumbs with a rolling pin. (If using bread, grind in a food processor, and toast in a dry skillet until golden, 2 to 3 minutes, shaking skillet frequently to toast evenly.)
- In a large skillet, melt 1 ½ Tbsp butter over medium-low heat.
- Add cauliflower florets and ¼ tsp salt; saute, 15 minutes.
- Add ¼ cup water; cook until cauliflower is tender when pierced with a sharp knife, about 3 to 4 minutes.
- In a large pot of boiling salted water, cook linguine until al dente, about 10 minutes. Drain pasta, reserving ½ cup pasta water.
- In pasta pot, melt remaining 5 Tbsp butter over medium heat.
- Stir in sage and shallot; cook until butter is golden brown, 3 minutes.
- Add pasta, cauliflower, parsley, and Parmesan; season with salt and pepper. Toss to combine.
- Add reserved cooking water if pasta seems dry.
- To serve, sprinkle with breadcrumbs and more Parmesan.



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