

# Pasta with Roasted Cauliflower

From – *marthastewart.com*

coarse salt and ground pepper  
1 head cauliflower, cored and broken into small florets  
1 medium red onion, halved and cut into thin wedges  
5 garlic cloves, peeled and halved  
¼ cup olive oil  
4 slices white sandwich bread  
12 ounces cavatappi or other short pasta  
¼ cup grated Parmesan, plus more for serving (optional)  
¼ cup fresh parsley, chopped

- Preheat oven to 475 degrees, with racks in upper and lower thirds.
- Set a large pot of salted water to boil.
- On a rimmed baking sheet, toss cauliflower, onion, and garlic with 2 Tbsp oil; season with salt and pepper. Roast on lower rack until lightly browned and tender, 20 minutes, tossing once.
- Meanwhile, in a food processor, combine bread and remaining 2 Tbsp oil; pulse until coarse crumbs form. Spread on a rimmed baking sheet. Bake on upper rack until golden brown, 5 to 6 minutes, tossing once.
- Cook pasta in boiling water until al dente. Reserve ½ cup pasta water; drain pasta and return to pot.
- Add cauliflower mixture, Parmesan, and parsley; toss to combine.
- Tossing pasta, gradually add enough pasta water to form a thin sauce that coats pasta.
- Serve topped with breadcrumbs and, if desired, more Parmesan.



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