

Roasted Cauliflower with Pasta and Lemon Zest

Martha Stewart Living, nov 2009

1 large head cauliflower, about 2 pounds, cut into small florets, about 7 cups

1 red onion, cut into ¼ inch thick slices

¼ C capers, rinsed

¼ C extra virgin olive oil

Coarse salt and freshly ground pepper

8 oz dried orecchiette pasta (ear shaped)

½ C coarsely chopped fresh parsley

2 T finely grated lemon zest, from 2 lemons

1. Preheat oven to 450 F
2. Toss together cauliflower, onion, capers, 2 T oil.
3. Season with salt and pepper.
4. Spread vegetables in a single layer on a rimmed baking sheet.
5. Roast, stirring halfway through until cauliflower is tender and browned, about 40 minutes.
6. Meanwhile, bring a large pot of salted water to a boil. Add pasta, cook al dente. Drain.
7. Toss hot pasta with remaining oil, parsley, zest and cauliflower mixture. Toss to combine. Season with salt and pepper.