

Perfect Cauliflower with Pasta and Lemon Zest

Ingredients:

- 1 Large head of cauliflower cut into small florets
- 1 red onion cut into ¼ " slices
- ¼ cup olive oil
- Coarse salt and freshly ground pepper
- 8 ounces of orecchiette (ear shaped pasta)
- ½ cup coarsely chopped fresh flat leaf parsley
- 2 tablespoons of finely grated lemon zest

Directions:

1. Preheat oven to 450 degrees. Toss together cauliflower, onion and 2 tablespoons oil. Season with salt and pepper. Spread vegetables in a single layer on a rimmed sheet.
2. Roast, stirring halfway through, until cauliflower is tender and browned (about 40 min).
3. Meanwhile, bring a large pot of salted water to a boil. Add pasta, and cook until al dente, according to package directions. Drain.
4. Toss hot pasta with remaining 2 tablespoons oil, the parsley, and lemon zest. Add cauliflower mixture and season with salt and pepper. Gently toss to combine.