Siciliano pasta di cavolfiore
(Sicilian Cauliflower Pasta)

Use this favorite island vegetable to create a pasta dish with a hint of sweetness.

Ingredients
• Kosher salt
• 12 ounces whole wheat penne pasta
• ½ head cauliflower
• 2 tablespoons extra-virgin olive oil
• 3 tablespoons golden raisins
• 1 clove garlic, finely chopped
• Pinch of red pepper flakes
• 1 cup fresh parsley, chopped
• ¼ cup fresh dill, chopped
• 1 tablespoon fresh lemon juice
• 2 tablespoons grated Pecorino Romano or Parmesan cheese, plus more for topping (optional)

Directions
1. Bring a pot of salted water to boil. Add pasta and cook according to package instructions.
2. Reserve ¼ cup of the pasta water, then drain the pasta.
3. Trim the thick stems off the cauliflower and coarsely grate the florets on the large holes of a box grater (it’s fine if some small florets remain whole).
4. Heat the olive oil in a large skillet over medium-high heat.
5. Add the cauliflower, raisins, garlic, red pepper flakes and ¼ teaspoon salt and cook, stirring occasionally, until the cauliflower is crisp-tender and slightly browned, about 4 minutes.
6. Remove the skillet from the heat and stir in the pasta, parsley, dill, lemon juice, cheese and ½ cup of the reserved cooking water. Add more pasta water if needed.
7. Season with salt. Serve with more grated cheese if desired.

Enjoy!