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## KIDZ COOK

### Recipe of the Week!

**TAKE ONE HOME AND TRY IT YOURSELF!**

#### Siciliano pasta di cavolfiore (Sicilian Cauliflower Pasta)

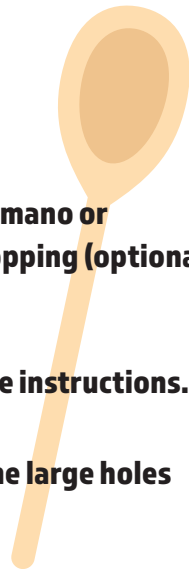
Use this favorite island vegetable to create a pasta dish with a hint of sweetness.

##### Ingredients

- Kosher salt
- 12 ounces whole wheat penne pasta
- 1/2 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
- 1/4 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 1/4 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 1/4 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 1/2 cup of the reserved cooking water. Add more pasta water if needed.
7. Season with salt. Serve with more grated cheese if desired.



**Enjoy!**

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