

Roasted Cauliflower & Lemon Pasta

with Garlic Breadcrumbs

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com





 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*


Ingredients

Customized ingredients


ADDED:

 3 oz Diced Pancetta 


 1 Tbsp Capers

 ¼ cup Grated Romano Cheese

 6 oz Elicoidali Pasta

 1 Shallot

 1 Lemon

 ¼ cup Panko Breadcrumbs

 1 head Cauliflower

 1 clove Garlic

 1 oz Butter

 ¼ tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

Cook along on the app



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the cauliflower

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cauliflower**; cut into small florets.
- Transfer to a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, uncovered, 10 to 12 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly and return to the pot.



3 Prepare the remaining ingredients

- Meanwhile, peel 1 clove of **garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Peel and thinly slice the **shallot**.
- Using a zester or the small side of a box grater, finely grate the **lemon** to get 2 teaspoons. Quarter and deseed the lemon.



4 Make the garlic breadcrumbs

- In a medium pan, heat 2 **teaspoons of olive oil** on medium-high until hot.
- Add the **breadcrumbs** and **half the garlic paste**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until browned.
- Transfer to a bowl.
- Wipe out the pan.



5 ADDITIONAL STEP If you chose Pancetta

- In the same pan, heat 1 **teaspoon of olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.

5 Cook the shallot

- In the same pan, heat 2 **teaspoons of olive oil** on medium-high until hot.
- Add the **sliced shallot, capers, remaining garlic paste, and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 3 minutes, or until softened.
- Turn off the heat.



6 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked shallot, roasted cauliflower, butter, lemon zest, the juice of 2 lemon wedges, and half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **garlic breadcrumbs** and **cheese**. Serve the **remaining lemon wedges** on the side. Enjoy!



5 CUSTOMIZED STEP 6 If you chose Pancetta

- Finish the pasta and serve your dish as directed, adding the **cooked pancetta** to the pot.