



Cauliflower pasta

Ingredients:

1/2 head cauliflower

Extra virgin olive oil as needed

1 cloves garlic

1/4 cup sliced almonds

2 tbsp raisins

salt as needed

orange zest

1/2 lb short cut pasta.

Directions:

Cut the cauliflower into very small florets. In a pan, heat oil with clove of garlic and add cauliflower-sweat the cauliflower with a few spoonfuls of water and let reduce.

Add almonds and raisins, saute for a few minutes-season with salt.

Remove garlic clove and discard.

Cook pasta in salted boiling water until very al dente. Add pasta to cauliflower pan to finish cooking with a spoon of pasta water.

Garnish with orange zest.

