



## Roasted Cauliflower and Linguine Pasta

### Ingredients:

4 ounces of unsalted butter  
2 tablespoons of olive oil  
1 head of trimmed cauliflower  
3 finely minced cloves of garlic  
2 cups of packed baby spinach  
1 pound raw of cooked linguine pasta  
1 cup of vegetable stock or water  
1/4 cup of sliced green onions  
2 tablespoons of chopped fresh parsley  
1 teaspoons of chopped fresh thyme  
1/2 teaspoon of crushed red pepper flakes  
1/2 cup of panko bread crumbs  
1/4 of shredded parmesan cheese  
Kosher salt and fresh cracked pepper to taste

### Preparation:

In a large saute pan on high heat add in the butter and olive oil.

Next, add in the cauliflower and roast on high heat until golden brown, about 6 to 8 minutes.

Stir in the garlic and spinach and saute for 1 to 2 minutes.

Strain the pasta and add it to the pan with the cauliflower and pour in the vegetable stock and cook over low heat.

Next, mix in the green onions, parsley, thyme, red pepper flakes, salt and pepper until combined.

Serve the pasta with panko bread crumbs and shredded parmesan on top.

*Recipe Create by Chef Billy Parisi*