



Roast Parmesan Cauliflower Tagliatelle



35 minutes



4 servings



Vegetarian

Golden roasted cauliflower with crispy parmesan, sweet blistered cherry tomatoes and garlic olive oil, all tossed with egg tagliatelle.

FROM YOUR BOX

CAULIFLOWER	1
PARMESAN CHEESE	1 packet
CHERRY TOMATOES	2 x 200g
GARLIC CLOVES	2
EGG TAGLIATELLE	2 packets
PARSLEY	1 packet

FROM YOUR PANTRY

olive oil, salt and pepper

NOTES

You can stir through a pre made tomato sugo or pesto if you have some!

No gluten option – pasta is replaced with GF pasta.

1. ROAST THE CAULIFLOWER

Preheat oven to 220°C. Cut **cauliflower** into small florets and toss with **olive oil**, **salt**, and **1/2 parmesan cheese**. Spread on a baking tray and roast for 25–30 minutes, until golden and tender.

TIP *Stir halfway through for even browning. Add a sprinkle of garlic powder or some crushed garlic for extra flavour.*

2. ROAST THE TOMATOES

Halve **cherry tomatoes** and place in a baking dish with **1/2 cup olive oil** and **crushed garlic**. Roast for 15 minutes, until softened and slightly caramelised.

TIP *Add a pinch of chilli flakes for extra heat or fennel seeds and 1-tbsp balsamic vinegar for flavour.*

3. COOK THE PASTA

Bring a saucepan of water to a boil. Add **egg tagliatelle** and cook according to packet instructions or until al dente. Drain and return to pan.

4. FINISH AND SERVE

Toss the pasta with roasted cherry tomatoes (as well as olive oil in dish) and cauliflower. Chop **parsley** and sprinkle on top along with remaining parmesan cheese for garnish.

This recipe has simplified instructions to help lower your meal cost.