

# Pasta and Cauliflower



## *Ingredients for 5:*

- 400 g pasta tubes
- 1 cauliflower • 2 peeled tomatoes
- 1 onion
- several cheese crusts
- Parmesan cheese
- Mediterranea EV Olive oil
- salt • chili pepper

1. *Clean the cauliflower and cut into pieces.*
2. *In a large pan, add the thinly sliced onion and 4-5 TBS Olive Oil until the onion is soft. Add the cauliflower pieces and cook for a few minutes.*
3. *Add the peeled tomatoes and squash well with a fork. Add the cheese crusts. In a pot of salted boiling water, cook the pasta tubes.*
4. *Add a few ladles of boiling pasta water to the pan with the cauliflower and cook until soft.*
5. *Just before the pasta is cooked though, drain the pasta tubes and add to the pan to finish cooking. Add parmesan cheese and a pinch of chili pepper, if desired.*
6. *Serve hot with a little cheese crust and grated parmesan cheese.*