



Pasta with Roasted Romanesco and Capers

Servings : 4 servings Source : Bonappetit.com

INGREDIENTS

¼ cup chopped almonds
¼ cup plus 3 tablespoons olive oil; plus more for drizzling
2 tablespoons drained capers, patted dry, divided
Kosher salt
½ medium romanesco or cauliflower, cored, cut into small florets
8 garlic cloves, very thinly sliced
½ teaspoon crushed red pepper flakes, plus more for serving
½ cup dry white wine
12 ounces lumaconi (snail shells) or other medium shell pasta
2 ounces aged Asiago cheese or Pecorino, finely grated
2 tablespoons unsalted butter

DIRECTIONS

Preheat oven to 425°. Cook almonds, ¼ cup oil, and 1 Tbsp. capers in a small saucepan over medium-low heat, swirling pan occasionally, until capers burst and almonds are golden brown and smell toasty, about 5 minutes. Transfer almonds and capers with a slotted spoon to a small bowl; season with salt. Let cool. Toss romanesco with oil from saucepan on a rimmed baking sheet; season with salt. Roast, tossing halfway through, until golden brown and tender, 20–25 minutes.

Meanwhile, heat 3 Tbsp. oil in a large Dutch oven or other heavy pot over medium-high. Add garlic, ½ tsp. red pepper flakes, and remaining 1 Tbsp. capers and cook, stirring often, until garlic is golden, about 3 minutes. Add wine and cook until liquid is almost completely evaporated, about 2 minutes.

Cook pasta in a large pot of boiling salted water, stirring occasionally, until very al dente, about 3 minutes less than package directions.

Using a spider or a slotted spoon, transfer pasta to pot with garlic; add 1 cup pasta cooking liquid. Reduce heat to medium and cook, tossing often, until pasta is al dente and liquid is slightly thickened, about 3 minutes. Add ¼ cup pasta cooking liquid, then gradually add cheese, tossing until melted and dissolved into a luxurious, glossy sauce. Remove from heat; add butter and toss to combine. Toss in romanesco.

Divide pasta among bowls. Top with fried almonds and capers and more red pepper flakes and drizzle with oil.