

Pally Up® Orecchiette with Cauliflower and Mustard Brown Butter

Simple Ingredients - chewy, charred cauliflower, fried capers and mustard dressing

topped with Pally Up® Crumbles

Serves 6-8

Prepare *Pally Up*® Crumbles and set aside:

Mix together:

¾ cup firmly packed *Pally Up*® dry mix

¼ cup water

2 eggs

1 tablespoon oil

Drop four ¼ cup of mixture into well-oiled skillet and brown each side until golden. Melt cheese on top. Crumble mixture into pieces.

1 head cauliflower, thinly sliced

⅓ cup olive oil + 2 tablespoons

Kosher salt and freshly ground black pepper, to taste

⅓ cup large capers, drained

10 tablespoons unsalted butter

½ cup whole grain mustard

6 cloves garlic (optional)

1 lb. Orecchiette pasta

¼ cup roughly chopped parsley

1 teaspoon Aleppo chile flakes

INSTRUCTIONS

Heat oven broiler. Toss cauliflower florets with 2 tablespoons oil, salt and pepper on a baking sheet; broil until charred and tender, 8-10 minutes.

Heat ⅓ cup oil over medium-high heat. Cook capers until crisp, 6-8 minutes. Using a slotted spoon, transfer capers to paper towels to drain; set aside.

Wipe skillet clean and melt butter over medium; cook until butter is a deep golden brown, 6-8 minutes. Turn off stove. Stir in mustard, salt, pepper and garlic; immediately transfer to a bowl.

Bring a large saucepan of salted water to a boil. Cook pasta until al dente, about 7 minutes. Drain and rinse pasta.

Put pasta in bowl and gently toss cauliflower. Top with *Pally Up*® Crumbles. Add dressing and sprinkle with Aleppo.



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