

ORECCHIETTE WITH ROASTED CAULIFLOWER, MARCANGELO COPPA DI PARMA AND GENOA SALAMI



Serves:
4 - 6



Prep Time:
10 mins



Cook Time:
20 mins



INGREDIENTS

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| 1/2 head of cauliflower, cut into 3/4-inch florets | 4 cups (heaping) |
| cherry or grape tomatoes | 1 1/2 cups |
| olive oil | 6 tbsp |
| each dried oregano and salt | 1/2 tsp |
| pepper | 1/4 tsp |
| orecchiette shaped pasta | 3 1/2 cups |
| pkg (100 g) Marcangelo Coppa Di Parma , thinly sliced | 1/2 |
| pkg (100 g) Marcangelo Genoa Salami (hot or regular) | 1/2 |
| lightly packed arugula | 4 cups |
| freshly grated Parmesan cheese | 1/3 cup |

COOKING INSTRUCTIONS

1. Preheat oven to 425°F.
2. In large bowl, toss together cauliflower florets, tomatoes, 3 tablespoons of the oil, oregano, salt and pepper. Spread onto aluminum-foil lined baking sheet. Bake in center of preheated oven, stirring once, for 20 minutes.
3. Meanwhile, in a large pot of boiling salted water, cook pasta until al dente, 8 to 10 minutes. Reserve 1 cup of starchy pasta cooking water. Drain pasta well. Return pasta to the pot. Stir in the cauliflower mixture, remaining olive oil, **Marcangelo Coppa Di Parma and Salami**, arugula and cheese. Gently toss together, adding some of the reserved cooking water to moisten if the pasta is too dry. Season to taste with salt and pepper.

TIPS

- Orecchiette is an ear shaped pasta, the shape of which is meant to catch pieces of the accompanying food items. It's easily substituted with fusilli or rotini pasta.
- Reserving some of the pasta cooking water is a great technique to add moisture to a pasta sauce. It's slightly starchy which gives body to a tomato sauce or an olive oil sauce.
- Salting the pasta water helps meld the pasta with whichever sauce you're serving with the pasta.

MARCANGELO FAST PASS

Instead of roasting the cauliflower, add the raw florets to the boiling water for the last 4 minutes to cook them thoroughly. Simply drain along with the pasta and add the roasted cherry tomatoes.