

Roasted Cauliflower Mascarpone Cheese Pasta



A bit of an unusual recipe but equally delicious. Whether you're a vegetarian or simply a food enthusiast, this dish will surely win your heart.

Serves 4

Ingredients

1 cauliflower, chopped into small florets
oil of choice
salt
ground black pepper
sun-dried tomato pesto
400g linguine
250g mascarpone cheese

For the Sauce

7 garlic cloves, thinly sliced
1 red onion, finely chopped
1 red chilli, finely choppe
800g chopped tomatoes

Method

- Preheat the oven to 200°C / 180°C with a fan.
 - Place the cauliflower in a large baking pan. Drizzle over 2 tbsp of oil. Add $\frac{1}{2}$ tsp of salt and black pepper, and 4 tbsp sun-dried tomato pesto. Mix well and make sure the cauliflower is thoroughly coated. Place it in the oven.
 - After 15 minutes turn all of the cauliflower over and cook for another 15 minutes.
 - Add 2 tbsp of oil to a large hot pan. Add the garlic, onion, and red chilli. Cook for 2 minutes.
 - Add the chopped tomatoes, reduce the heat and cook for 20 minutes.
 - Bring a pan of water to a boil. Add 2-3 tsp of salt and the dried pasta. Cook according to packet instructions.
 - Add the remaining sun-dried tomato pesto, a large spoonful of pasta water, 1 tsp salt, and black pepper to the sauce and stir through.
 - Add the cauliflower and mascarpone cheese. Stir through and

cook for 1 minute.

– Add the pasta, stir through and serve. Option to garnish with fresh basil leaves and some chilli oil.