Linguine with Cauliflower and Brown Butter
From – marthastewart.com

¾ cup packaged croutons or 3 slices stale bread
6 ½ Tbsp butter
1 medium cauliflower, cut into florets
coarse salt and ground pepper
1 lb linguine
10 fresh sage leaves or ½ tsp dried sage
1 shallot, minced
¾ cup chopped fresh parsley
½ cup freshly grated Parmesan, plus more for serving

• Place croutons in a plastic bag, and crush to coarse crumbs with a rolling pin. (If using bread, grind in a food processor, and toast in a dry skillet until golden, 2 to 3 minutes, shaking skillet frequently to toast evenly.)
• In a large skillet, melt 1 ½ Tbsp butter over medium-low heat.
• Add cauliflower florets and ¼ tsp salt; saute, 15 minutes.
• Add ¼ cup water; cook until cauliflower is tender when pierced with a sharp knife, about 3 to 4 minutes.
• In a large pot of boiling salted water, cook linguine until al dente, about 10 minutes. Drain pasta, reserving ½ cup pasta water.
• In pasta pot, melt remaining 5 Tbsp butter over medium heat.
• Stir in sage and shallot; cook until butter is golden brown, 3 minutes.
• Add pasta, cauliflower, parsley, and Parmesan; season with salt and pepper. Toss to combine.
• Add reserved cooking water if pasta seems dry.
• To serve, sprinkle with breadcrumbs and more Parmesan.

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