

Penné with Cauliflower Bacon & Sage

Source: www.seattletimes.com

Serves: 4

Ingredients:

- ¾ lb penné pasta
- 5 slices of bacon, cut into ½-inch pieces
- 3 TBSP unsalted butter
- 2 medium onions, diced small
- 1 clove garlic, minced
- 1 medium head cauliflower, cut into florets
- 2 TBSP fresh sage leaves, chopped
- 2 tsp red-wine vinegar
- Coarse salt and ground pepper

Directions:

1. In a large pot of boiling salted water, cook pasta according to package instructions. Reserve 1/2 cup pasta water; drain pasta and return to pot.
2. Meanwhile, in a large nonstick skillet, cook bacon over medium heat until fat is rendered and bacon is crisp, about 10 minutes. With a slotted spoon, transfer bacon to paper towels to drain. Add butter, onions and garlic to skillet and cook until onions are softened, about 10 minutes. Add cauliflower, cover and cook, stirring occasionally, until cauliflower is tender, about 12 minutes. Stir in bacon and sage and cook until fragrant, about 1 minute. Add cauliflower mixture to pot with pasta. Stir in vinegar and enough pasta water to create a thin sauce that coats pasta. Season with salt and pepper.