

BROWN BUTTER CAULIFLOWER FETTUCCHINE

INGREDIENTS

- 1 pound (16 ounces) DeNunzio's Fettuccine
- 1 small/medium head cauliflower, cut into small florets (about 2 to 3 cups, enough to fill a baking sheet)
- 2 tablespoons olive oil
- salt and pepper, to taste
- 1/2 cup unsalted butter (1 stick)
- 2 tablespoons dijon mustard
- 1 teaspoon garlic powder, or to taste
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- pinch cayenne pepper, optional and to taste
- about 1 ounce parmesan cheese, shaved
- 2 to 3 tablespoons fresh Italian flat-leaf parsley leaves, minced for garnishing

BASICS

Total: 25 min
Prep: 10 min
Cook: 15 min
Yield: 4 servings

DIRECTIONS

- Cook fettuccine according to package directions, drain, and set aside.
- Preheat oven to the broiler setting and line a baking sheet with foil.
- To the baking sheet, add the cauliflower, evenly drizzle with olive oil, evenly season with salt and pepper to taste, and toss to coat evenly. Broil for about 8 to 15 minutes, or until cauliflower is lightly charred and crisp-tender.
- While cauliflower is broiling, in a large skillet, add the butter and heat over medium-high heat to melt. After butter has melted, it will begin to sputter (this is the water releasing), and in about 3 to 5 minutes, you'll start seeing small brown specks at the bottom of the skillet. At this point, watch butter closely because it can go from dark golden with a few brown specks to the whole thing looking very brown and dark, or burnt.

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DIRECTIONS (CONT.)

- After butter has browned, remove skillet from the heat, and carefully add the dijon mustard, garlic powder, salt, pepper, optional cayenne, and whisk to combine. Note that the butter will bubble up, get foamy, and the mustard will appear to almost separate momentarily. Keep whisking until everything it smooths out; set aside.
- To a large bowl, add the pasta, cauliflower, pour the browned butter mixture over the top, and toss gently to combine. Taste, and make any desired tweaks (add more salt, pepper, garlic, cayenne for heat, etc.)
- Evenly shave the parmesan over the top.
- Evenly garnish with parsley and serve immediately. Dish is best warm and fresh, but will keep airtight in the fridge for up to 4 days. Reheat gently prior to serving.