

# Pasta with Roasted Cauliflower, Arugala, and Prosciutto

**Category:** Pasta

**Servings:** 2

**Rating:** 8

**Source:** FineCooking.com

## Description:

Try this with a Barolo or Barbera. It didn't quite work with the fruity Valpolicella that we tried.

## Ingredients:

i	cauliflower	approximately 3 cups, cut into bite-sized florets
i	cherry tomatoes	1 1/2 cups
i	olive oil	2 tablespoons
i	salt	to taste
i	pepper	to taste
'	sage	6 leaves, minced
i	garlic	3 cloves, minced
i	prosciutto	5 thin slices, coarsely chopped
i	sub-recipe	8 ounces cheese tortellini
i	arugala	3 lightly packed cups (mix with spinich if desired)
i	parmesan cheese	1/2 cup, or so

## Instructions:

Toss the cauliflower and tomatoes on a rimmed baking sheet with the olive oil and season with salt and pepper. Bake in a pre-heated 425° oven for 10 minutes, turn them over, and then bake for another 5 minutes. Stir in the sage, garlic, and prosciutto and continue baking until the cauliflower is nicely browned, about another 5-7 minutes.

Meanwhile, cook the tortellini in boiling, salted water until al dente. Reserve one cup of the salted water and drain the pasta. Return it to the pot and add the cauliflower mixture, the arugala, and 1/3 cup of parmesan along with enough of the pasta water to moisten it to your taste. Correct the seasoning and serve with additional shaved parmesan.