

Rigatoni with Roasted Cauliflower and Crispy Capers

I'll eat cauliflower prepared any way, but something about roasting it brings out its nuttiness, which brings me to my knees. If you spot purple or "cheddar" cauliflower at the market, snatch them for this recipe! Their vivid colors (especially if you use two or three varieties) make this dish a sight for sore eyes. Make sure to crisp those capers for extra crunch. **SERVES 4**

1 head cauliflower, cored and cut into small florets
1/3 cup olive oil
Kosher salt
Freshly ground black pepper
Flaky salt, such as Maldon or Jacobsen
¾ pound rigatoni or other tubular pasta
3 tablespoons capers, rinsed well if salt-packed
3 cloves garlic, thinly sliced
½ teaspoon crushed red pepper flakes, or more to taste
Zest of 1 lemon
½ cup chopped flat-leaf Italian parsley
Grated Parmesan or Pecorino Romano, for serving

1. Preheat the oven to 450°F.
2. In a large bowl, toss the cauliflower florets with 2½ tablespoons of the oil and season with kosher salt and black pepper. Arrange the florets in a single layer on a large rimmed baking sheet and roast them, tossing occasionally, until deeply golden in color, about 25 to 30 minutes. Sprinkle with flaky salt. Remove and set aside.
3. Bring a large pot of water to a boil. Add 2 tablespoons of the kosher salt and return to a rolling boil. Add the pasta and cook until al dente according to package directions.
4. When the pasta is about 5 minutes from being done, heat the remaining olive oil in a 12-inch skillet over medium-high heat. Add the capers and cook until they begin to crisp, about 3 minutes. Reduce the heat to medium, add the garlic, and cook until golden, about 2 minutes. Stir in the red pepper flakes and cook for 1 minute more.
5. Increase the heat to medium-high and add the pasta, roasted cauliflower, lemon zest, and parsley and toss to coat, adding ¼ cup of pasta water or more (up to 1 cup), as needed to loosen up the sauce. Season with kosher salt and black pepper.
6. Plate in bowls and top with grated cheese.

Reprinted from [Back Pocket Pasta](#). Copyright © 2017 by Colu Henry. Photographs copyright © 2017 by Peden + Munk. Published by Clarkson Potter/Publishers, an imprint of Penguin Random House LLC.