

## Roasted Garlic & Cauliflower Spaghetti with Breadcrumbs

2 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30

Della Casa Pasta Spaghetti, thawed  
Farmhouse Kitchen Breadcrumbs  
Farmhouse Kitchen Roasted Garlic & Lemon Butter, room temperature  
Farmhouse Kitchen Roasted Cherry Tomato Vinaigrette, stirred well before use  
Gundermann Acres Green Onions, root ends trimmed  
Villa Klehr Farms Arugula, washed and dried well  
Johnson's Backyard Garden Cauliflower, washed, outer leaves removed  
Olive or Canola Oil  
Salt and Pepper

Set Garlic & Lemon Butter on counter to come to room temperature

**STEP 1** Bring 8 cups of water to a boil in a large pot. When the water boils, add 1 tbsp. salt, followed by the frozen pasta. Gently stir and separate noodles with tongs. Cook pasta for 4-5 minutes until al dente - when the pasta is soft and cooked through, but retains a pleasant chew. If you prefer a softer texture, cook the pasta for an additional 1-2 minutes.

**STEP 2** While pasta is cooking, prepare vegetables. Slice the root end off the green onions. Slice onions thinly from whites to green tops. Set aside. Trim the cauliflower into florets and discard or compost the stem. Add the arugula to a mixing bowl and set aside.

**STEP 3** Heat a saute pan over medium-high heat. Add 1 tbsp. of oil to saute pan and then add the cauliflower. Let cauliflower caramelize for 3-4 minutes in the pan. Add onions and 1/2 tsp. salt and saute for another 2 minutes. Turn heat to the lowest setting and keep the veggies warm.

**STEP 4** Use a ladle or measuring cup to reserve 1/2 cup of the pasta cooking water. Drain the pasta in a colander and then add to the pan with vegetables along with the reserved 1/4 cup of water and the garlic & lemon butter. Use tongs to combine and coat the pasta with the butter. If the pasta appears dry, add the remaining 1/4 cup of the reserved pasta cooking water to the pan and toss. The starch in the water will create a creamy sauce and will thicken as you combine it with the pasta. Season with salt and pepper to taste.

**STEP 5** Add the roasted cherry tomato vinaigrette to the arugula, season lightly with pepper and toss well. Portion spaghetti into pasta bowls and top with breadcrumbs. Serve salad on the side. Enjoy!

## Roasted Garlic & Cauliflower Spaghetti with Breadcrumbs

4 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30

Della Casa Pasta Spaghetti, thawed  
Farmhouse Kitchen Breadcrumbs  
Farmhouse Kitchen Roasted Garlic & Lemon Butter, room temperature  
Farmhouse Kitchen Roasted Cherry Tomato Vinaigrette, stirred well before use  
Gundermann Acres Green Onions, root ends trimmed  
Villa Klehr Farms Arugula, washed and dried well  
Johnson's Backyard Garden Cauliflower, washed, outer leaves removed  
Olive or Canola Oil  
Salt and Pepper

Set Garlic & Lemon Butter on counter to come to room temperature

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**STEP 2** While pasta is cooking, prepare vegetables. Slice the root end off the green onions. Slice onions thinly from whites to green tops. Set aside. Trim the cauliflower into florets and discard or compost the stem. Add the arugula to a mixing bowl and set aside.

**STEP 3** Heat a saute pan over medium-high heat. Add 2 tbsp. of oil to saute pan and then add the cauliflower. Let cauliflower caramelize for 3-4 minutes in the pan. Add onions and 1 tsp. salt and saute for another 2 minutes. Turn heat to the lowest setting and keep the veggies warm.

(NOTE: You may need to cook vegetables in batches)

**STEP 4** Use a ladle or measuring cup to reserve 1/2 cup of the pasta cooking water. Drain the pasta in a colander and then add to the pan with vegetables along with the reserved 1/4 cup of water and the garlic & lemon butter. Use tongs to combine and coat the pasta with the butter. If the pasta appears dry, add the remaining 1/4 cup of the reserved pasta cooking water to the pan and toss. The starch in the water will create a creamy sauce and will thicken as you combine it with the pasta. Season with salt and pepper to taste.

**STEP 5** Add the roasted cherry tomato vinaigrette to the arugula, season lightly with pepper and toss well. Portion spaghetti into pasta bowls and top with breadcrumbs. Serve salad on the side. Enjoy!

## **STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS**

Spaghetti - Keep frozen until immediately before cooking. Use within 1 month.

Breadcrumbs - Keep in a cool, dry place in the kitchen until ready to use. (Ingredients: Slow Dough Co. ciabatta bread, rosemary, Patty's Herbs parsley, oregano, green onion powder, garlic powder)

Roasted Garlic & Lemon Butter - Store in the refrigerator. Use within 5 days. (Ingredients: butter, garlic, G & S Orchards lemon juice, Patty's Herbs Parsley, salt)

Roasted Cherry Tomato Vinaigrette - Store in the refrigerator. Use within 5 days. (Ingredients: Village Farms cherry tomatoes, onion, garlic, fennel seed, balsamic vinegar, G & S Orchards lemon juice, Texas Olive Ranch extra virgin olive oil)

Bunching Onions - Store upright in glass of water, plastic bag covering the green stalks, in the fridge.

Cauliflower - Store in the crisper drawer of the refrigerator. Use within 5 days.

Arugula - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

**\*Contains gluten, dairy and, egg inclusive ingredients.**

**\*\*Not made with nuts, peanuts fish or shellfish containing ingredients.**

**\*\*\*Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**

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