



Pasta with Roasted Cauliflower and Pancetta *(adapted from Giada De Laurentiis)*

- 1 large head of cauliflower, cored and divided into florets
- 4 ounces pancetta, diced
- 1/4 cup unsalted butter
- 1/3 cup all-purpose flour
- 2 cups whole milk
- 1 clove garlic, minced
- 1 teaspoon red pepper flakes
- 1 cup grated parmesan
- 1/4 teaspoon salt
- 1/4 teaspoon coarse ground black pepper
- 1/4 teaspoon grated fresh nutmeg
- 1 - 12 ounce package fresh tortellini or ravioli, cooked per package directions
- 1/4 cup dry breadcrumbs

Preheat oven to 350. Heat large pot of boiling water and blanch cauliflower florets for 2 minutes. Remove to a large casserole dish that has been sprayed with cooking spray. Set aside. In a medium sauté pan, cook pancetta until crisp. Remove cooked pancetta to a small bowl and add butter to drippings in sauté pan. When butter has melted add flour and cook, stirring constantly for 2 minutes. Whisk in milk and cook until thickened. When thick stir in garlic, red pepper flakes, parmesan, salt, pepper and nutmeg. Bake in preheated oven for 20 minutes. Meanwhile, cook pasta to al dente according to package directions. Add pasta to roasted cauliflower. Dust with bread crumbs. Return to oven for 5 minutes or until casserole is bubbling. Serves 4 to 6.