



## Cauliflower Penne Puttanesca



Jonny Valiant

Serves 4

Hands-on Time: 15m

Total Time: 25m

### Ingredients

3/4 pound penne or some other short pasta  
3 tablespoons olive oil  
1 small head cauliflower (about 11/2 pounds), cored and cut into small florets  
kosher salt and black pepper  
2 cloves garlic, chopped  
1 28-ounce can whole peeled tomatoes  
1/2 cup pitted kalamata olives, chopped  
2 tablespoons capers, rinsed  
1/4 teaspoon crushed red pepper  
2 tablespoons chopped fresh flat-leaf parsley  
grated Parmesan, for serving

### Directions

1. Cook the pasta according to the package directions. Drain and return it to the pot.
2. Meanwhile, heat the oil in a large skillet over medium-high heat. Add the cauliflower, 1/2 teaspoon salt, and 1/4 teaspoon black pepper. Cook, tossing occasionally, until golden, 4 to 6 minutes. Add the garlic and cook, stirring, until fragrant, about 1 minute. Add the tomatoes and their juices, olives, capers, and crushed red pepper. Cook, stirring occasionally and breaking up the tomatoes with a spoon, until the cauliflower is tender, 8 to 10 minutes more.
3. Toss the pasta with the sauce. Serve topped with the parsley and Parmesan.

### Tip

For classic puttanesca flavor, add 2 to 3 chopped anchovies along with the garlic. Don't worry: They won't taste fishy, but they will add a delicious brininess to the finished sauce.

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### Nutritional Information

Calories 509; Fat 16g; Sat

Fat 2g; Cholesterol 0mg; Sodium 1,011mg; Protein 14g; Carbohydrate 75g; Sugar 11g; Fiber 5g; Iron 3mg; Calcium

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