

THE CULINARY

Playground



Cheesy Baked Shells with Cauliflower

Serves 4

- 2 1/2 heaping cups medium shells, cooked
- 2 Tablespoons olive oil, divided
- 2 cups chopped cauliflower
- 1 tablespoon roughly snipped fresh sage leaves
- 1/2 tablespoon minced garlic (1 large clove)
- Pinch grated lemon zest
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 cup freshly grated Fontina lightly packed (about 5 ounces with rind)
- 1/2 cup (4 ounces) fresh ricotta
- 1/4 cup shredded mozzarella
- 1/4 cup whole milk
- 1/4 cup Italian breadcrumbs

Preheat the oven to 400°

Add cooked pasta to baking dish.

Heat 1 tablespoon of olive oil in a large sauté pan over medium-high heat, and sauté cauliflower in one layer for 5 to 6 minutes, tossing occasionally, until the florets are lightly browned and tender. Add the cauliflower, including the small bits, into the dish with the pasta.

Add the sage, garlic, lemon zest, salt and black pepper to the dish and stir gently. Stir in the Fontina, Ricotta, mozzarella and milk into the pasta.

In a small bowl, combine the breadcrumb, 1 tablespoon of olive oil and sprinkle it evenly on top. Bake for 25 to 30 minutes, until browned and crusty on top. Serve hot.