



# The Kitchen Consigliere

## Big Pauli's Cauliflower & Macaroni

### Ingredients

- 1/2 lb of Pancetta (Italian Bacon) cut into cubes
- 1 large onion diced
- 6 cloves of garlic
- 1/2 cup of olive oil
- 1 cup of Chianti wine
- 4 cans all purpose crushed tomatoes
- 1 head of cauliflower cut into small pieces
- 1/4 cup of fresh parsley
- 10 Basil leaves
- 2 cups of flavored bread crumb
- 1lb of your favorite spaghetti cut

Salt, pepper and pepperoncini (red flake pepper) to taste

### Directions

1. Sauté pancetta until golden brown and remove- add olive oil and onions cook until translucent- add wine and reduce- add tomatoes and season to taste, cook 20 to 30 minutes- add cauliflower and cook until tender, about 25 minutes on medium heat.
2. Breadcrumb; in a skillet toast breadcrumb until golden brown adding small amounts of olive oil until desired color.
3. Cook pasta until desired tenderness, top pasta with sauce, breadcrumb and pancetta.

Recipe by Angelo Lutz

As seen on, Cooking with The Kitchen Consigliere  
[www.KitchenConsigliere.com](http://www.KitchenConsigliere.com)