


## **SKILLET PENNE WITH CHICKPEAS AND CAULIFLOWER**

**Serves 4**

 **WHY THIS RECIPE WORKS:** Browning the cauliflower and onion deepens the flavor of the sauce, and chickpeas add substance in the absence of meat.

**3 tablespoons extra-virgin olive oil**

**½ head cauliflower (1 pound), cored and cut into 1-inch pieces**

**½ cup thinly sliced onion**

**Salt and pepper**

**5 garlic cloves, minced**

**2 teaspoons dried oregano**

**1 (28-ounce) can crushed tomatoes**

**2¼ cups chicken broth**

**1 (14-ounce) can chickpeas, rinsed**

**12 ounces (3¾ cups) penne**

**1.** Heat oil in 12-inch nonstick skillet over medium-high heat until shimmering. Add cauliflower, onion, and ½ teaspoon salt and cook until vegetables are spotty brown, about 8 minutes. Add garlic and oregano and cook until fragrant, about 30 seconds.

**2.** Add tomatoes, broth, chickpeas, pasta, ½ teaspoon salt, and ¼ teaspoon pepper and stir to combine. Bring to simmer, reduce heat to medium, cover, and cook until pasta is al dente, 15 to 17 minutes. Serve.

**TEST KITCHEN NOTE:** Sprinkle with extra oil, fresh basil, and Parmesan cheese to serve.