

Cheesy Cauliflower Pasta



Ingredients

- 1 bag (350g) of cheese or meat stuffed frozen ravioli or tortellini
- 1 - 28 oz can of diced tomatoes, drained
- 2 cups of cauliflower florets, fresh or frozen
- 1 tsp. olive oil
- 1 clove garlic, finely chopped
- 1 tsp. of oregano
- 1 cup of mozzarella cheese, shredded
- 1/2 cup Parmesan cheese

Preheat oven to 350°F.

1. In a large pot of boiling water, add pasta and cook for 10 minutes.
2. After pasta has cooked for 6 minutes, add cauliflower to the same water and cook together for the remaining time.
3. In a sauce pan, saute garlic in oil for 20 seconds; add can of tomatoes and oregano.
4. When the cauliflower and pasta are cooked, strain and add to tomato mixture.
5. Mix together well. Transfer this to a casserole dish and top with cheese.
6. Place in preheated oven for 20 minutes until cheese is melted and brown.