

## Creamy Vegan Sun-Dried Tomato Pasta

## Serves 4

2 cups (200g) brown rice pasta

## For the sauce:

1 cup (100g) sundried tomatoes, drained

<sup>2</sup>/<sub>3</sub> cup (100g) roasted almonds

2 tbsp. tomato puree

1 tbsp. balsamic vinegar

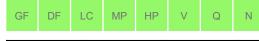
2 garlic cloves

1 1/4 cup (300ml) almond milk, unsweetened

1 tsp. mixed herbs

## What you need to do

- 1. Cook the pasta according to instructions on the packaging.
- 2. Place all the sauce ingredients into a food processor and blend until smooth. Add more milk or water if needed to reach a sauce-like consistency.
- 3. Pour the sauce over the pasta and heat for about 4-5 minutes over medium-low heat
- 4. Serve with freshly ground black pepper.



Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)
5 mins	10 mins	455	16	43	11





