



Creamy Vegan Sun-Dried Tomato Pasta

Serves 4

2 cups (200g) brown rice pasta

For the sauce:

1 cup (100g) sundried tomatoes, drained

⅔ cup (100g) roasted almonds

2 tbsp. tomato puree

1 tbsp. balsamic vinegar

2 garlic cloves

1 ¼ 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.

GF DF LC MP HP V Q N



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

*Nutrition per serving