

# VEGAN HOLIDAY PASTA WITH SPICY CAULIFLOWER SAUCE

6 servings | 20 minutes preparation | 35 minutes cooking time | Moderate Difficulty

## About

*Inspired by Nick Stellino's Mediterranean Flavors, this dish features cheesy tortellini, toasted cauliflower and pine nuts, and just the right amount of spice to make it enjoyed by everyone at family dinner. And it's all vegan!*

## Ingredients

½ cup pignolis (pine nuts)

7 Tbsp. olive oil

2 ½ Tbsp. vegan margarine

1 lb. Kite Hill or other non-dairy tortellini

1 cup Follow Your Heart or other vegan parmesan, divided in half

½ tsp. red pepper flakes

¼ tsp. ground black pepper

6 garlic cloves, thinly sliced (or 1 ½ Tbsp. garlic paste)

1 lb. cauliflower florets, cut into 1-inch pieces

3 Tbsp. fresh chopped basil (or 1 Tbsp. dried basil)

½ cup white wine (or ¼ cup white grape juice)

½ tsp. salt

¼ cup breadcrumbs (homemade, Panko, or another vegan brand)

2 Tbsp. fresh parsley, chopped

## Directions

- Using a large skillet (big enough to fit all the cauliflower), add 2 Tbsp. of olive oil and melt ½ Tbsp. of margarine and turn heat down to med-low. Add the pignolis and toast, constantly tossing to avoid burning. Once they start to turn brown, transfer the nuts to a paper towel on a plate to cool.
- Boil ~3 quarts of water to cook the tortellini according to package instructions (about 4 minutes). While the tortellini is cooking, grease a 9x13" baking pan.
- Reserve 1 cup of pasta water, set aside. Drain pasta from the remaining water. While it is still in the strainer, drizzle with olive oil to prevent clumping. Add ½ cup of vegan parmesan as pasta is poured into the baking dish.
- Return to the skillet used to toast the pine nuts and warm 5 Tbsp. of olive oil to melt 2 Tbsp. of margarine on medium heat. Add red pepper flakes, black pepper, and garlic. Simmer for 1-2 minutes, and add the cauliflower and basil. Toss the mixture for about 4-5 minutes or until the cauliflower begins to turn brown.
- As soon as the cauliflower is toasted, add the white wine and simmer. Add the reserved cup of pasta water and salt. Cook for 4-5 minutes on reduced heat until the sauce thickens.
- Turn on the oven broiler while the cauliflower sauce cooks. Transfer the cooked cauliflower and sauce to the pan with tortellini, mix together, and coat the top with breadcrumbs and remaining parmesan. Place in broiler for 5-10 minutes, watching closely to prevent burning.
- Once golden brown, remove from broiler and top with pignolis and parsley.



## Notes

1. Even if you buy cauliflower pre-divided into florets, the larger pieces still need to be cut into halves or quarters.
2. Be careful not to burn the pine nuts; they will continue to toast after they are removed from the skillet.