



## One Pot Vegan Sun Dried Tomato Alfredo

2 servings

15 minutes

### Ingredients

2 cups Unsweetened Almond Milk  
2 cups Vegetable Broth  
8 ozs Chickpea Pasta (dry)  
1/2 cup Sun Dried Tomato Pesto  
2 cups Baby Spinach (finely chopped)  
1 tbsp Nutritional Yeast

### Directions

- 1 In a pot over medium-high heat, bring the milk and broth to a boil. Add the pasta and stir. Cook over medium heat for four to six minutes, stirring frequently, until the pasta is just cooked to al dente. The pasta will continue to cook in the next steps.
- 2 Stir in the sun dried tomato pesto, spinach, and nutritional yeast. Cook for one to two more minutes, allowing the spinach to wilt and the sauce to thicken.
- 3 Divide onto plates and enjoy!

### Notes

**Leftovers:** Best enjoyed immediately. Refrigerate in an airtight container for up to two days.

**Serving Size:** One serving is equal to approximately two cups.

**Nut-Free:** Use coconut milk, hemp seed milk or oat milk instead of almond milk.

**Chickpea Pasta:** Cooking time may vary depending on the pasta's shape. Check tenderness during cooking.