

ONE POT PASTA

INGREDIENTS

- 400g brown rice pasta
- 1 onion
- 3 garlic cloves
- 2 tsp of tomato concentrate
- 1 big peeled tomato
- 2,5 cups almond milk
- 2,5 cups vegetable stock
- 2 big handfuls of fresh spinach
- 2 Tbsp nutritional yeast
- olive oil
- salt & pepper

PREPARATION

1. Prepare all the ingredients, cover 1 cube or 1 Tbsp of veggie stock with 2,5 cups of boiling water.
2. Heat the oil, add finely cut onion and mashed garlic cloves, fry till soft. Add finely chopped peeled tomato and 2 Tbsp of tomato concentrate.
3. Pour in the vegetable stock, almond milk and add all the pasta. Stir well and let simmer until pasta in nice "al dente".
4. Add 2 Tbsp of nutritional yeast and stir well, so the sauce becomes creamy.
5. Stir in spinach leaves and serve immediately.