



# Fully plant based Super creamy pasta 🍅



## Creamy Rigatoni a la Diabla

### Ingredients:

1 package (8-14 oz) rotini  
1 tbsp olive oil  
8 oz mushrooms thinly sliced  
2 cups fresh broccoli  
1/3 cup sun dried tomatoes  
2 tbsp tomato paste  
1/2 tsp cayenne pepper  
1/2 tsp crushed red pepper  
2 cups fresh spinach

### CASHEW CHEESE SAUCE

1 1/2 cups raw cashews soaked in  
very hot water for 30 minutes  
1 cup nutritional yeast  
1 1/2 tbsp olive oil  
1 1/2 tsp garlic powder  
1/2 tsp salt  
Juice of 1 medium lemon

Drain cashews. Mix all ingredients  
in high-powered blender. To adjust  
consistency as desired, add water  
1 tsp at a time.  
To create “Alfredo” style sauce  
add 1/4 hot water and 1 tbsp  
vegan butter.

### Instructions:

1. Prepare pasta per package details. Make “Alfredo” style cheese sauce.
2. Slice mushrooms, broccoli and sun-dried tomatoes and saute them in a large skillet with olive oil for 2 minutes.
3. Add pasta and sauce to vegetables. Gently mix in tomato paste & cayenne.
4. Add 2-4 tbsp hot water. Fold in spinach. Serve with green salad.

