



Sweet cherry tomatoes, nutty pesto and smokey vegan sausage come together in this hearty vegan supper.

Takes: 30 min | Dairy-Free | Equipment Required: Food processor

Cals 2013 | Prot 154 | Carbs 200 | Fat 66

Tips For Fussy Eaters

Serve the individual components separately and let them build their own pasta bowls.

Pro Tip

Sprinkle the tomatoes with a pinch of sugar before roasting them for extra sweetness.

Ingredients

For 2 For 3 For 4

Pasta mix

Skioufichta pasta	250	375	500	Grams
Vegan breakfast sausage	6	8	12	Pieces
Olive oil	1	2	2	Tbsp

Pesto

Cashew nuts	40	60	80	Grams
Garlic powder	2	2	4	Grams
Nutritional yeast	4	6	8	Grams
Salt	0.5	1	1	Tsp
Lemon	1	1	2	Pieces
Fresh basil	30	45	60	Grams
Olive oil	4	6	8	Tbsp

Baked tomatoes

Cherry tomatoes	250	300	500	Grams
Olive oil	1	2	2	Tbsp
Balsamic vinegar	15	22	30	ML

To serve

Pine nuts	20	30	40	Grams
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1 Roast tomatoes

Preheat oven to 200°C/180°C fan. Place the **cherry tomatoes** on a baking tray and drizzle them with **olive oil**. Roast for 20-25 min. Remove them from the oven and drizzle with the **balsamic vinegar**. Set aside.



2 Boil pasta

Meanwhile, bring a large pot of salted water to the boil. Once boiling, add the **skioufichta pasta**. Cook for 12-14 min until 'al dente' or until cooked to your liking. Drain.



3 Make pesto

Meanwhile, add the **cashew nuts**, **garlic powder**, **nutritional yeast** and **salt** to a food processor. Blend until coarse. Add 1/1.5/2 Tbsp of **lemon** juice, the washed **fresh basil** leaves (reserve a few leaves for garnish) and the **olive oil**. Blend until smooth. If you don't have a food processor, use a pestle and mortar instead.



4 Toast pine nuts

Toast the **pine nuts** in a hot, dry pan for 2 min until starting to brown. Remove from the pan and set aside.



5 Fry sausages

Slice the **vegan breakfast sausages**. Heat a non-stick pan over a medium-high heat with a drizzle of **olive oil**. Once hot, add the **sausage** slices and fry for 2-3 min.



6 Serve

Carefully combine the drained **pasta**, fried **sausage** slices, **pesto** and roasted **tomatoes**. Divide among plates. Garnish with the toasted **pine nuts** and reserved **basil** leaves.



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