





## ALFREDO PASTA

Ingredients (for 2 servings):

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- 250 gr of penne pasta
  - 500 ml of vegetable stock
  - GreenVie Dairy Free Mozzarella Cheese
    - half a head of cauliflower
    - half a head of red onion
  - 50 gr of white onion • 1 clove of garlic
    - 1 tbsp of soy sauce • Salt, pepper
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## *instructions*



Boil the cauliflower with the white onion and garlic in the vegetable stock. It needs exactly 5 minutes to be done, if you have cut the cauliflower into smaller pieces. It just needs to soften well enough in order to get blended into a smooth puree.



Now add the cauliflower with half of the stock in a blender and blitz. Here comes the moment when you need to adjust flavors and thickness of your alfredo sauce - if you want it smoother, just add some more of your vegetable stock and that will do the job.





## *instructions*

When it's ready add the soy sauce and the mozzarella and mix until the mozzarella is all melted in the hot alfredo sauce.



Cook the pasta according to the instructions on the package and drain.

In a hot pan, cook the red onions for 5 minutes, add the pasta in and mix.



When it's all nicely mixed add the alfredo sauce and cook for another 3-4 minutes.



Season with some more salt and black pepper. Serve and enjoy with a sprinkle of fresh parsley!



