



## One Pot Vegan Sun Dried Tomato Alfredo

2 servings  
 15 minutes

### Ingredients

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

### Nutrition

Amount per serving	
Calories	601
Fat	16g
Carbs	77g
Fiber	22g
Sugar	16g
Protein	38g
Cholesterol	6mg
Sodium	1650mg
Vitamin A	3838IU
Vitamin C	9mg
Calcium	670mg
Iron	14mg
Selenium	0µg

### 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.