

La Vita Vivi



CREAMY SAFFRON PASTA (VEGAN)

TIME TO PREPARE:

25-30 MINUTES

INGREDIENTS:

SPICY SAFFRON SAUCE:
EXTRA VIRGIN OLIVE OIL (EVOO) (2 TBSP)
ONION (1/4)
GARLIC (4 CLOVES)
RED PEPPER FLAKES (1 PINCH)
SMOKED PAPRIKA (1 PINCH)
BASIL (1 PINCH)
OREGANO (1 PINCH)
THYME (1 PINCH)
GARLIC POWDER (1 PINCH)
DICED TOMATOES (1 CUP)
COCONUT MILK (1 CUP)
SAFFRON (1 SMALL PINCH)
PASTA WATER (1/4 CUP)
NUTRITIONAL YEAST (2 TBSP)
PARSLEY (1 TBSP)
LEMON ZEST (TO TASTE)
LEMON JUICE (TO TASTE)
SALT & PEPPER (TO TASTE)

PASTA:
ANGEL HAIR (1/2 BOX)

GARNISHES:
EVOO
RED PEPPER FLAKES
PARSLEY

INSTRUCTIONS:

STEP 1: ADD PASTA TO SALTED BOILING WATER.

STEP 2: COOK GARLIC AND ONIONS IN EVOO.

STEP 2: ADD RED PEPPER LAKES, SMOKED PAPRIKA, BASIL, OREGANO, THYME AND GARLIC POWDER AND COOK FOR 1 MIN.

STEP 3: ADD DICED TOMATOES, COCONUT MILK, SAFFRON, SALT & PEPPER AND BRING UP TO BOIL, THEN REDUCE TO SIMMER.

STEP 4: DRAIN PASTA AND RESERVE SOME PASTA WATER.

STEP 5: ADD PASTA, PASTA WATER, NUTRITIONAL YEAST, PARSLEY, LEMON ZEST AND JUICE AND COOK FOR 1 MIN.

STEP 6: SERVE PASTA WITH GARNISHES.