



Vegan one pot pasta with lemon

This one-pot dish with Italian pasta, fresh lemon and spinach is wonderfully uncomplicated and simply delicious. Roasted cashew nuts go well with this.

Zutaten

4 Portionen

500 g Byodo Strozzapreti
1200 ml Vegetable broth
500 g Soy cooking cream
500 g Baby spinach leaves
2 Onions
4 Garlic cloves
0.5 Organic lemon
2 EL Byodo frying oil rapeseed
50 g Cashew nuts
Byodo premium sea salt, fine-grained
Pepper
Chili flakes

Zubereitung

Wash the spinach leaves, peel and finely chop the onions and garlic. Wash half an organic lemon, grate and then squeeze.

Heat the frying oil in a large pan and fry the onions until translucent. Then add the garlic and fry

briefly. Pour in the vegetable stock and soy cream and bring to the boil. Add the lemon juice and strozzapreti and cook for ten minutes with the lid on. while the pasta is cooking, roughly crush the cashew nuts and toast them in a pan without oil. As soon as the strozzapreti are cooked al dente, add the baby spinach leaves and stir in. Cook for two minutes without the lid. Season to taste with salt, pepper and chili flakes.

To serve, sprinkle the strozzapreti with lemon zest and roasted cashew nuts.