



Butternut Cauliflower Creamy Pasta Bake

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

Makes 12 servings

Chickpea Pasta

- 12 ounces Chickpea (Gluten Free / VGN) Penne or Rotini
- kosher salt-sprinkle
- Olive Oil-1/4 teaspoon
- Bring large pot of salted water to a boil.
- Add chickpea pasta, decrease heat to simmer and cook stirring occasionally 8 minutes.
- Strain, toss in olive oil and place penne in 9x13 pan.
- Set aside until needed.

Panko Buttered Breadcrumbs

- 2 tablespoons vegan butter
- 1 cup gluten free/ VGN Panko Breadcrumbs
- Melt butter in sauté pan over medium heat.
- Add panko, stirring occasionally until lightly browned, set aside.

Butternut Cauliflower Cheese Sauce

- 1 tablespoon Olive Oil
- 3 ounces Vegan Butter
- 6 ounces peeled, deseeded and diced butternut squash.
- 4 ounces cauliflower florets, cut small.
- 1/4 teaspoon turmeric
- 1-pint vegan heavy cream
- 1/4 cup vegan parmesan
- 1 tablespoon Nutritional Yeast
- 2 tablespoons vegan cream cheese
- 2 ounces shredded vegan cheddar.
- 2 ounces vegan American Cheese (about 2 slices)
- 1/16 teaspoon/pinch cayenne pepper
- Kosher Salt-as needed.
- Black Pepper-as needed.

Method

- Cook pasta in large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving 1 cup pasta water.
- Heat oil in a large heavy-bottomed sauté pan over medium heat.
- Add mushrooms and garlic cooking until mushrooms are tender then add leeks and cook stirring occasionally until leeks brown on edges and liquid dissolves from pan.
- Add stock and thyme and allow to reduce slightly, then add cream and simmer until slightly thickened then add cream and simmer a few more minutes.
- Add pasta and parmesan, stirring until coated. If too thick add a little of reserved pasta water to thin out.
- Plate pasta and garnish with lemon zest or crispy bacon.
- Serve with grilled ciabatta bread.