



# Butternut Cauliflower Creamy Pasta Bake

Recipe courtesy of UConn Dining Services | [dining.uconn.edu/recipes](https://dining.uconn.edu/recipes)

Gluten-free & vegan | Makes 12 servings

**Award-winning - This recipe received Gold in the 2024 National Association of College and University Food Services Nutrition Awards - Special Diet category.**

## Chickpea Pasta

12 ounces chickpea pasta (gluten-free/vegan) penne or rotini

Kosher salt-sprinkle

Olive oil-1/4 teaspoon

1. Bring a large pot of salted water to a boil.
2. Add chickpea pasta, decrease the heat to simmer, and cook, stirring occasionally, 8 minutes.
3. Strain, toss in olive oil, and place penne in a 9x13 pan.
4. Set aside until needed.

## Panko Buttered Breadcrumbs

2 tablespoons vegan butter

1 cup gluten-free/vegan panko breadcrumbs

1. Melt butter in a sauté pan over medium heat.
2. Add panko, stirring occasionally until lightly browned, and 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

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*recipe continued*

## **Method**

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