

Vegan Tuscan Rigatoni

Prep: 10 minutes • Cook: 15 minutes

Rigatoni is tossed in a silky cashew cream with garlicky sun-dried tomatoes and spinach deglazed with white wine. Smoky, slightly sweet, and luxuriously creamy, it's comforting Tuscan flavor made fully vegan.

Ingredients

- 1 cup raw cashews (soaked overnight)
- 1/2 cup vegetable broth
- 2 tablespoons nutritional yeast
- 1 tablespoon lemon juice
- 2 tablespoons olive oil
- 5 cloves garlic (chopped)
- 4 cups baby spinach
- 3/4 cup sun dried tomatoes
- 1/3 cup white wine (vegan)
- 16 oz rigatoni (regular or gluten-free)
- to taste salt
- to taste black pepper

Instructions

1. Bring a large pot of salted water to a boil; cook rigatoni according to package directions until al dente.
2. Drain the soaked cashews and add them to a blender with vegetable broth, nutritional yeast, and lemon juice. Blend on high until completely smooth, scraping down sides as needed. Season with salt and pepper to taste and set aside.
3. While the pasta cooks, heat olive oil in a large skillet over medium-high heat. Add garlic and sauté for about 1 minute until fragrant.
4. Add spinach and sun-dried tomatoes; season with a pinch of salt and pepper. Cook a few minutes until spinach wilts and tomatoes soften.
5. Pour in white wine and simmer for about 5 minutes, reducing heat as needed.
6. Stir in the cashew cream until fully combined; taste and adjust seasoning with more salt and pepper if needed.
7. Turn off the heat, add the drained rigatoni to the skillet, and toss until the pasta is evenly coated in the sauce.
8. Serve immediately; optionally top with fresh basil and cracked black pepper.

Tags: Vegan, Pasta, Italian, Weeknight, Cashew Cream, Sun Dried Tomatoes

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