

Spaghetti Salad with Artichokes and Green Veg

Ingredients

Left over cooked pasta of any type
½ bunch asparagus steamed
½ bunch broccoli steamed
1 jar marinated artichokes
2 cloves garlic minced
1 leek sliced thinly
2 tomatoes or a handful of cherry tomatoes cut into bite size pieces
3 big handfuls of spinach
Splash olive oil

Pepita and Cashew Sprinkle

½ cup toasted pepitas
½ cup cashews
¼ cup nutritional yeast
1 tsp garlic powder
½ tsp salt

Sriracha Dressing

1 tbsp green or red Sriracha sauce (email me if you want a recipe for this)
2 tbsp olive oil
2 tbsp lemon juice
1 tsp maple syrup
Salt and pepper

Method

1. For the Dressing add all ingredients to a jar. Screw on lid and shake.
2. For Sprinkle, add ingredients to a food processor and process until fine.
3. Place a splash of olive oil in a frying pan and sauté the leeks and garlic until tender then add the spinach.
4. Mix the cold pasta, steamed veg and cooked leeks etc., chopped artichokes and tomatoes in a bowl and then serve with dressing and sprinkle.



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