

Vegan cheese macaroni with gomiti noodles

Total time **30 mins** **7 mins** preparation time **23 mins** cooking time

INGREDIENTS

10 portion(s)

For the sauce:

- 100 ml** sunflower oil
- 150 g** onions, chopped
- 25 g** garlic cloves, sliced
- 1.5 kg** Hokkaido pumpkin, diced (approx. 2 x 2 cm)
- 350 g** cashew nuts
- 900 ml** coconut milk
- 60 g** yeast flakes
- 200 ml** Kikkoman Naturally Brewed Soy Sauce
- 25 g** smoked paprika powder

For the pasta:

- 800 g** gomiti (elbow macaroni)

To serve:

- 50 g** chives, finely chopped

PREPARATION

Step 1

Heat the oil in a pan. Sauté the onion for approx. 2 minutes. Add the garlic and fry for approx. 1 minute. Add the diced pumpkin, cashews, coconut milk, yeast flakes, Kikkoman Soy Sauce and paprika powder. Cover and cook over a medium heat for about 15 minutes until the pumpkin is cooked through. Purée for at least 4 minutes until the sauce is silky smooth.

Step 2

Cook the pasta for about 5 minutes and add to the hot, cooked sauce.

Step 3

Serve the noodles on a plate and sprinkle with the finely chopped chives.