KIKKOMAN

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.