

## VEGAN CREAMY BUT CREAM-LESS BROCCOLI PASTA

- 1 cup Planet Oat® Extra Creamy Oatmilk
- 1/2 cup Creamy unsalted cashew butter
- 1/4 cup Nutritional yeast
- 1/2 tsp Garlic powder
- 1/2 tsp Salt
- 1/4 tsp Ground black pepper
- 1 lb Large shell pasta
- 1 Large head broccoli florets, broken into bite size pieces
- 1 Lemon, cut into wedges for serving

1. Bring a large pot of salted water to a boil.
2. Heat Planet Oat in a small saucepan over medium low heat. Slowly whisk in cashew butter, nutritional yeast, garlic powder, salt and black pepper. Reduce heat to a slow simmer, stirring occasionally.
3. Add pasta to the pot of boiling water and cook until al dente, about 12-14 minutes. Add broccoli to the water (with the pasta) 2 minutes before pasta is finished cooking. Drain pasta and broccoli. Return pasta and broccoli to the large pot.
4. Whisk sauce well and remove from heat. Pour sauce over pasta and broccoli and stir to combine.
5. Top pasta with freshly ground black pepper and serve with lemon wedges.

### ADDITIONAL INFORMATION

#### Ingredients

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#### Course

[Dinner](#), [Entrees](#), [Lunch](#)

**Cuisine**

[American](#)

**Category**

[Pasta](#), [plant based](#), [Vegan](#), [Vegetarian](#)

**Serving Size**

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