



Vegan Tofu 'Feta Cheese' with Pasta



4 Servings



Prep: 24 hours

Cook: 15 mins

INGREDIENTS

"Feta Cheese" Marinade

- 1 block of tofu, cut into very small cubes
- **2 tsp of Belicious Foods Italiana Herbs**
- 2 tbsp nutritional yeast
- 2 tsp white miso paste
- Olive oil drizzle
- Salt and pepper

• Chef Bels Green Sauce

- 1 head of broccoli, chopped
- 1 bag of baby spinach
- 3 cloves fresh garlic
- Salt and pepper
- 3-4 tbsp olive oil
- 4 tbsp tomato relish

DECORATION/ACCOMPANIMENT

Salt and pepper

LET'S GET COOKING!

1. Cut the tofu into cubes and massage in the other marinade ingredients well. Leave in the fridge overnight. No cooking needed.
2. Place the green sauce ingredients in the Bellini or Thermomix and season. (If you prefer to cook in a pot, you can do so, just use the hand masher to mash the veggies in the end).
3. Fry for a few minutes. Then cook until done.
4. While your green sauce is cooking boil spaghetti until al dente and set aside.
5. Let the machine chop your green sauce ingredients on low speed until almost mashed.
6. Add the the mix to your pasta, and add the tofu to the top.

Nourishing!

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