

Green Chile Chik'n Alfredo Pasta



There are so many ways to enjoy roasted green chile. This creamy pasta recipe adds a New Mexico twist to alfredo pasta. As always, feel free to add as much or as little green chile as you prefer.

Serves 4-6

1 medium head of cauliflower, chopped (about 4 cups chopped)

4 cloves garlic, minced (about 4 teaspoons minced garlic)

4 Tablespoons hemp seeds

4 Tablespoons nutritional yeast

Juice of one medium lemon (about $\frac{1}{4}$ cup lemon juice)

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup water

~1 cup roasted green chile, chopped.

1 package vegan chik'n of your choice (such as Morningstar Farms Veggie Chik'n Strips)

16oz package dry pasta of your choice

Oil for pan frying chik'n (optional)

1. Add cauliflower to a pot with enough water to cover the cauliflower. Boil for about 5 minutes, until cauliflower is soft.
2. Drain cauliflower and add boiled cauliflower to blender; add garlic, hemp seeds, nutritional yeast, lemon juice, salt, and water, and blend until smooth and creamy (this is the alfredo sauce). Set aside.
3. Prepare pasta and vegan chik'n according to package instructions.
4. Defrost green chile (if frozen) and warm either in microwave or stove-top.
5. In large pot or mixing bowl, combine drained pasta, cooked chik'n, prepared alfredo sauce, and green chile.
6. Enjoy!