

Vegan Pasta Bake

- 200 g pasta
- 1/2 cauliflower
- 2 tbsp vegan margarine
- 2 tbsp plain flour
- 400 ml dairy-free milk (soya or oat)
- 70 g dairy-free cheese
- 2 tbsp nutritional yeast flakes (optional)
- 10 cherry tomatoes

Instructions

- 1.Preheat the oven to 180°C (fan) / 350°F / Gas Mark 4.
- 2.Bring a large saucepan of water to the boil, add the pasta and boil for 10 minutes.
- 3.Meanwhile, cut the cauliflower into small-ish florets, and add to the pasta pan for the last 5 minutes of cooking time.
- 4.Melt the margarine in a small saucepan over a gentle heat, add the flour and stir until a thick paste is formed. Add the milk a little at a time, stirring continuously until becomes a thick, bubbling sauce.
- 5.Remove the sauce from the heat and grate in the cheese and add the nutritional yeast flakes (if using), stirring until the cheese is fully melted. Taste the sauce and add salt and black pepper as required.
- 6.When the pasta and cauliflower are both al dente, drain and return them to their saucepan. Tip in the cheese sauce and stir until fully coated.
- 7.Halve or quarter the cherry tomatoes and stir through the pasta, then tip everything into an ovenproof dish.

