

# VEGGIE BALLS WITH PASTA PESTO BROCCOLI

## INGREDIENTS

1 pack Garden Gourmet Veggie  
Balls

60g cooked broccoli

10g walnuts

1/2 garlic clove

120g spaghetti

300g cauliflower

10g basil

3 tbsp olive oil

spices (paprika, cumin, garlic  
powder)

 2 SERVINGS

 40 MIN

Tip: Add one tablespoon of nutritional yeast to the pesto for an extra nutritious boost of flavor!

## PREPARATION

### 1. Prepare the cauliflower

Preheat the oven to 200°C. Cut small florets from the cauliflower and mix them with a tablespoon of oil and spices to taste (paprika, cumin, garlic powder, and black pepper). On a baking tray lined with parchment paper, place the cauliflower. Bake for 30 minutes.

### 2. Cook the pasta

Meanwhile, cook the pasta according to the manufacturer's instructions and save some of the pasta water for later.

### 3. Add veggie balls

Lower the oven temperature to 180°C and place the Veggie balls with the cauliflower. Leave for another 10 minutes.

### 4. Make the sauce

In a food processor, blend the broccoli, walnuts, garlic, lemon juice, basil, 75 ml of water, and the remaining two tablespoons of oil.

### 5. Serve and enjoy!

Mix the pasta with the broccoli pesto and serve accompanied by the Veggie balls and roasted cauliflower.

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