

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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