

Vegan Pasta Carbonara (after a recipe by Attila Hildmann)



Ingredients (serves 4):

1 package smoked tofu (diced), 1 onion (peeled and diced), app. 200 g frozen peas, 2 TblSps olive oil, a handful fresh mint leaves (minced), 300 g pasta, salt, pepper, zest of one lemon, 200 ml soy cream

Preparation:

Cook your pasta for app. 10 minutes in salted water. After 5 minutes add your frozen peas directly into the pasta water. Wait until pasta and peas are al dente. Drain the water.

In between, heat the olive oil and roast gently the smoked tofu. Add the onions, season with pepper and salt, roast gently. Add the mint, the soy cream and the lemon zest. Let cook for two more minutes on a low flame.

Add the still warm pasta and peas directly to the sauce, mix gently and season with salt and pepper.

Enjoy!