

Spinach and Sun Dried Tomato Pasta

- 1 cup vegetable broth
- 12 dehydrated sun-dried tomatoes
- 1 (8 ounce) package uncooked wheat penne pasta
- 2 table spoons pine nuts if you prefer
- 1 tablespoon of extra virgin olive oil
- 1/4 teaspoon crushed red pepper flakes
- 1 bunch of fresh spinach, rinsed and torn into bite-size pieces
- ¼ cup of tofu grated cheese
- Add all ingredients to list



Directions



Prep
15 minutes

Cook
25 minutes

Ready in
40 minutes

1. In a small saucepan, bring the broth to a boil. Remove from heat. Place the sun –dried tomatoes in the broth 15 minutes, or until soften. Drain, reserving broth, and coarsely chop.
2. Bring a large pot of lightly salted water (Himalayan Pink) to boil. Place penne pasta in the pot, cook 11 to 13 minutes or until done, and drain.
3. Place if you prefer them the pine nutes in a skillet over medium heat. Cook until lightly toasted.
4. Heat extra virgin olive oil and red pepper flakes in a skillet over medium heat, and sauté garlic 1 minute, until tender. Mix in the spinach, and cook until almost wilted. Pour in the reserved broth, and stir in the chopped sun-dried tomatoes. Continue cooking 2 minutes, or until heated through.
5. In a large Bowl, toss the cooked pasta with the spinach and tomato mixture and nuts (if you prefer nuts). Serve with the tofu cheese.