



# truffle pasta



gluten-free



nut-free



sugar-free



soy-free



2 servings



10-15 min

## Ingredients:

### **Pasta:**

**200 g** gluten-free or regular pasta  
**a big pinch** of salt  
water

**30 ml (30 g/2 Tbsp)** vegan truffle olive oil  
**1½ g (½ tsp)** freshly grounded pepper  
**15 g (3 Tbsp)** nutritional yeast  
**a few pinches** of salt

### **Toppings:**

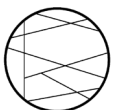
nutritional yeast  
cherry tomatoes (optional)

## Instructions:

1. Start by cooking the pasta.
2. Once it's cooked and drained we add vegan truffle olive oil, freshly grounded pepper and pinch or two of salt. Give it a mix.
3. In the end add nutritional yeast and mix once more. Enjoy immediately!

## Notes & tips:


1. Make sure that the truffles were grown in plantations, and that the brand is not using animals to find the truffles.
2. The pasta actually tastes best when the pasta is first cooled down (you can just pout cold water over it after draining and then add all the ingredients). No idea why I prefer it that way, but there you go! Also, it's a great to-go lunch!
3. Oil is not a health food, so, use it in moderation. This recipe in general is not the most nutritious, so do not make it your staple.



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