

# Spaghetti with Leeks and Creamy Cashew Sauce

Serves: 4

## Ingredients:

- 4 leeks
- 1 block of smoked tofu, firm
- 100-150g cashews or 2-3 tbsp. cashew butter
- 2 tbsp. nutritional yeast flakes
- 1 tsp. vegetable bouillon powder, heaped
- 1 generous splash of soya sauce (or to taste)
- 500ml water
- salt, pepper and lemon juice to taste
- 2 tsp. vegetable oil
- spaghetti or other pasta



## Method:

Wash and prepare the leeks and chop them into rings.

Drain tofu and cut into very small cubes.

Fry tofu cubes in half of the oil until crispy, then add a generous splash of soya sauce and keep frying until all the liquid has been absorbed. Set aside.

Cook your pasta according to the instructions on the packet.

In a large pot, heat the remaining oil, then add the leeks and sauté until soft. Add the vegetable bouillon powder and mix well.

In the meantime, put cashew nuts, water and yeast flakes into a high-speed blender until you get a smooth liquid with no cashew pieces in it. Alternatively, blend water and yeast flakes with cashew butter until smooth if you do not have a high-speed blender.

Pour the sauce over the sautéed leeks, mix well and let bubble until the sauce has a slightly thick, creamy consistency. Add fried tofu cubes and mix.

Season to taste with pepper, lemon juice and more salt, if needed. Go easy on the salt, though! You might not need any.

Serve together with the cooked spaghetti and enjoy!