



Farmer's Market Pasta

Yield: 4 servings | Prep time: 20 minutes | Cook time: 25 minutes

Ingredients

500 grams (about 17 ounces) of your favorite gluten free pasta (you may also use regular whole wheat pasta)
2 tablespoons extra virgin olive oil
1 onion, finely diced
3-4 garlic cloves, minced
1 rib of celery, finely diced
1 small carrot, peeled and finely diced
 $\frac{1}{3}$ cup white wine
1 tablespoon tomato paste
5-6 ripe vine tomatoes chopped
2 cups mushrooms, sliced
A handful of fresh parsley, chopped
Salt and pepper to taste
1 tablespoon tamari soy sauce
A few basil leaves

For serving: Our vegan almond parm, extra herbs, pepper and a drizzle of olive oil

Directions

1. Bring a large pot of water to a boil.
2. Heat a pan on low, and add the olive oil.
3. Add the onions and sweat them in the oil for 10 minutes or until translucent and reduced.
4. Add the garlic, stirring frequently for 2 minutes.
5. Add the carrots and celery and season with some sea salt and pepper. Raise the heat slightly and let these cook for a few minutes until lightly golden and fragrant.
6. Deglaze the pan with the wine and let it cook until almost all the liquid has evaporated.
7. Add the tomato paste and stir until well incorporated.
8. Add the tomatoes and let these cook until they have broken down. If at any point the pan seems too dry, you may add a bit of water. This will depend on how much liquid are in the tomatoes you use.
9. While your tomatoes are cooking, add your gluten free pasta and plenty of salt to the boiling water, making sure to stir often, especially at the beginning. Once cooked to your liking, drain the pasta and run some water through it to remove the extra starch. This will prevent sticking and making the sauce too thick.

10. Once the sauce has a rich, chunky consistency, add the mushrooms and let the sauce simmer until the mushrooms are cooked through.
11. Add the parsley, taste, and a bit more salt and pepper.
12. Add the tamari soy sauce, tear the basil with your fingers and add that as well.
13. Taste the sauce and adjust the seasoning if needed.
14. Serve the pasta topped with the sauce, some of our vegan almond parm, a drizzle of olive oil, fresh herbs and a bit of black pepper and enjoy!