



Roasted Broccoli Pasta Salad

Servings 6

Prep 5 min

Cook 20 min

Ingredients

1 ½ cups Broccoli (chopped)

1 ½ cups Cauliflower

1 Red Bell Pepper (seeded & chopped)

2 tsp. Sunflower (or any high-temp oil)

1/8 tsp. Salt

1/8 tsp. Black Pepper

1 cup GoGo Quinoa Super Grains Pasta

⅓ cup Vegan Mayo

½ cup Daiya Mozzarella or Jalapeño Havarti (shredded) (optional)

2 Tbsp. Lemon Juice

1 tsp. Agave Nectar

¼ cup Green Onions (chopped)

Directions

- 1** Preheat oven to 375F. Spread broccoli, cauliflower, and red bell pepper over a baking sheet and drizzle with oil. Toss together to evenly coat, then sprinkle with salt and pepper. Roast veggies for 20 minutes, or until tops start to brown.
- 2** In the last 10 minutes of the veggies roasting, bring 4 cups water to a boil over medium-high heat. Add GoGo Quinoa Super Grains Pasta to water, keeping it boiling over medium heat, and cook for 9 minutes. Drain and rinse with cold water.
- 3** Once veggies have roasted, leave pan on cooling rack so that the veggies can reach room temp.
- 4** In a large mixing bowl, whisk together vegan mayo, lemon juice, and agave nectar. Season with a pinch of salt and pepper, to taste. Add cooled veggies and pasta to sauce, along with green onions.
- 5** Toss together until evenly coated. Top with daiya cheese (if using) and green onions for garnish. Chill for 20-30 minutes before serving. This dish can be made over night, and served the following day.