

CREAMY VEGAN TUSCAN PORTOBELLOS (GF, V)

Serves 2

Ingredients

1 package portobellos, sliced
2 TBS oil from a jar of sun dried tomatoes
4 garlic cloves, minced
Salt and pepper
1 can reduced fat coconut milk
1/4 C sun dried tomatoes
1 tsp Italian seasoning
1 tsp garlic powder
1 TBS nutritional yeast
2 C baby spinach
Pasta of your choice - we like @eatbanza which is GF



Directions

1. In a pan, heat oil and add mushrooms, garlic and 1/2 tsp each salt and pepper. Cook over medium heat, turning the mushrooms over and letting each side cook until softened and starting to brown.
2. Stir in coconut milk, sun dried tomatoes, seasonings and nutritional yeast. Bring to a low simmer and cook until sauce starts to thicken.
3. Stir in spinach and cook until spinach starts to wilt. Season for more salt and serve with pasta of your choice.