

Coconut Portobella Mushroom Pasta

(Adapted from The Coup Cookbook)

2 tbsp oil

1 white onion, diced

3 garlic cloves, minced

4-5 portobella mushroom caps, chopped

1 vegetable bouillon cube

1/4cup white wine

12 sundried tomatoes

3 (14oz) cans coconut milk

1 small red onion, thinly sliced

1 pkg smoked tofu, cubed

1 bunch spinach, washed

handful fresh basil leaves

quinoa pasta for 5 people, made according to package directions

salt and pepper

In a large pot sauté the white onion until translucent. Then add the garlic, and mushroom and cook until soft. Add the bouillon cube, wine, sundried tomatoes and cook for another 5min. Add the coconut milk. Using an immersion blender, process until smooth.

In a separate pan sauté the red onion until just soft. Then add to coconut mixture along with smoked tofu and spinach. Serve once heated through, over pasta.