

**SERVES** 4    **TAKES** 25 minutes

## Kale Pesto Pasta

This simple and delicious recipe works great with kale and also with any green leafy cabbage, such as York, Savoy or cavolo nero.

### 9 INGREDIENTS

1. 350g kale or green leafy cabbage
2. 140g frozen peas
3. 120g roasted red pepper, from a jar
4. 4 vegan sausages
5. 300g dried pasta of choice
6. 100g cashew nuts
7. 1 large or 2 small cloves of garlic
8. juice of 1 lime
9. a sprinkle of chilli flakes, to serve (optional)

Remove the tough centre stalks of the kale or cabbage and roughly chop the leaves. Put the frozen peas into a bowl, cover with boiling water and leave for 5 minutes to thaw. Chop the roasted red peppers and the sausages into bite-size pieces.

Put about 8–10cm of boiling water into a medium pan and add a pinch of salt. Add the chopped kale, cover with a lid and boil until steam starts to form. Steam until the leaves are tender and slightly wilted – about 3–5 minutes, depending on the type of kale/cabbage. Drain the kale, then set aside.

Bring a large pan of salted water to the boil and add the pasta. Cook as per the instructions on the back of the packet, then take off the heat and drain, keeping a little of the starchy pasta water. Rinse the pasta and put it back into the pan.

Dry the pan you used to cook the kale and add the cashew nuts. Cook them on a medium heat for about 5–7 minutes, stirring occasionally until they start to turn golden and their delicious smell begins to fill your kitchen! Remove and set aside.

To make the pesto, peel the garlic and put it into a food processor with the toasted cashew nuts, 50g of the steamed kale or cabbage, 150ml of sunflower oil,  $\frac{3}{4}$  teaspoon of salt and the lime juice, and blend until smooth. Taste and season with more salt or lemon juice if you think it needs it.

Cook the vegan sausages in a pan with 1 tablespoon of oil on a high heat for 4 minutes, turning occasionally. Drain and rinse the peas and add them to the pan with the rest of the steamed kale or cabbage and the red peppers. Cook for 3–4 minutes, stirring regularly.

Put the pan of pasta back on the heat, then add the pesto and the sausage mixture to it and mix through. If you want to make your sauce looser, just add a few tablespoons of the pasta cooking water. When everything is warmed through, serve, topped with some chilli flakes if you like a bit of spice.



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