



"Impossible" Vegan Florentine

Instructions

Heat a rondo, begin to render out the Impossible meat in the blended oil, and break it up with a wooden spoon as it cooks.

Add the garlic and cook for 10 minutes. Deglaze the pan with 8 ounces of the water from the pasta pot, then add the mayo and spinach. Cook for 10 more minutes.

Bring a large pot of water to a boil and cook the pasta according to the directions.

Add the penne to the pan and cook for 1 more minute. Remove from heat and add basil.

Ingredients

3 lb. Barilla Red Lentil Penne

½ cup blended oil

3 lb. ground Impossible meat

2 oz chopped garlic

2 qt chopped spinach

1 qt vegan mayonnaise

2 oz basil chiffonade

2 oz olive oil

Nutritional Info

This information is per serving.