

Ingredients



- 350g pasta
- 1 cauliflower
- 1 tbsp butter
 - 2 leeks
- 200g soft cheese
- 250ml vegetable stock
- 1 tsp garlic powder
- 1 tsp dried parsley

Method

- 1.** Bring a large saucepan of water to the boil and cook the pasta according to the packet instructions.
- 2.** Add the cauliflower for the last 5 minutes of cooking.
- 3.** Melt the butter in a pot and fry the leeks.
- 4.** Add the soft cheese and vegetable stock into the pan over a low-medium heat and stir until combined and smooth.
- 5.** Add the garlic powder and parsley.
- 6.** Once the pasta and veg are ready, drain and return to the pan.
- 7.** Stir in the sauce and then you're ready to serve.