

# Cheesy Veggie Pasta & Garlic Bread

## Ingredients



- 350g pasta
- 400g frozen cauliflower
  - 2 leeks, sliced
  - 1 tbsp butter
- 200g soft cheese
- 250ml vegetable stock
  - 1 tsp garlic granules
  - 1 tsp dried parsley
  - 1 garlic baguette

## Method

- 1.** Bring a large saucepan of water to the boil and cook the pasta as per the packet instructions.
- 2.** Add the cauliflower for the last 3 minutes of cooking.
- 3.** Melt the butter in a pot and fry the leeks, Add in your garlic granules and parsley.
- 4.** Add the soft cheese and veg stock into the pan and heat over a medium heat. Stir until combined and smooth.
- 5.** Once the pasta and cauliflower are ready, drain and return to the pan.
- 6.** Stir in the sauce, mix thoroughly, and serve.
- 7.** Cook the garlic baguette as per the packet instructions.