

Green Goddess Pasta

The Vegan Gym · Lunch · Dinner · GF · SF

712 cal · 52g protein · 69g carbs · 25g fat · 1 serving

Ingredients

- 2 oz chickpea pasta dry (like Banza)
- 1 cup roasted vegetables (zucchini, cherry tomatoes, bell pepper)
- 1/4 cup roasted chickpeas
- 2 tbsp sunflower seeds
- Green Goddess sauce:
 - 2 tbsp tahini
 - 1 tbsp lemon juice
 - 1 clove garlic minced
 - 2 tbsp fresh herbs (basil, parsley)
 - 1 tbsp nutritional yeast
 - water to thin

Instructions

1. Cook chickpea pasta according to package directions. Drain and set aside.
2. Preheat oven to 400°F. Roast diced zucchini, cherry tomatoes, and sliced bell pepper for 15-20 minutes.
3. Roast chickpeas on a separate tray for 25 minutes until crispy.
4. Make the Green Goddess sauce: blend tahini, lemon juice, minced garlic, fresh herbs, nutritional yeast, and water until smooth.
5. Toss the cooked pasta with the Green Goddess sauce. Top with roasted vegetables and chickpeas.
6. Sprinkle with sunflower seeds and serve warm or cold.

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