

Restaurant-Style Carbonara



Servings

4

Total

50 min

Prep

20 min

Cook

30 min

Ingredients

Smoked tofu

- 14 oz (400 g) firm tofu, pressed
- 3 Tbsp (45 mL) [sodium-reduced soy sauce](#)
- 1 Tbsp (15 mL) dark soy sauce
- 1 Tbsp (15 mL) [maple syrup](#) ▼
- 1 Tbsp (15 mL) vegetable oil
- ½ tsp ground black pepper
- ½ tsp dried thyme
- ¼ tsp garlic powder
- ¼ tsp [liquid smoke](#)

Pasta

- 14 oz (400 g) dry spaghetti noodles ▼

Vegan carbonara

- 2 cups (480 mL) water
- ¼ cup (32 g) cornstarch
- 3 Tbsp (7 g) [nutritional yeast flakes](#)
- 1½ Tbsp (21 g) unsalted vegan butter
- ¾ tsp salt
- ¾ tsp garlic powder
- ¼ tsp ground turmeric (optional, for colour)
- 1 tsp (2 g) ground black pepper

¾ tsp [kala namak](#)

Toppings

2 Tbsp (12 g) [vegan parmesan](#)

(optional)

½ tsp ground black pepper

½ tsp [kala namak](#)

Directions

1. Line a [baking tray](#) and preheat the oven to 390°F (200°C)*.
2. Dice the tofu into ½ inch (1 cm) cubes. Then transfer to the baking tray.
3. In a small bowl, mix the rest of the smoked tofu ingredients.
4. Pour this sauce over the tofu and toss to coat.
5. Bake for 30 minutes, stirring every 10 minutes.
6. Meanwhile, cook the pasta according to the package instructions. Drain when al dente.
7. Meanwhile, add the water and cornstarch to a [sauté pan](#). Don't turn on the heat yet. Stir until dissolved.
8. Then add the nutritional yeast, butter, salt, garlic powder, and turmeric.
9. Then turn on the heat to medium-high. Whisking frequently, until bubbly thickened, about 6 - 7 minutes. Keep covered, warm on very low heat until serving.
10. Add the cooked pasta, pepper, and kala namak. Toss until coated.
11. Divide into bowls and top off with the smoked tofu bits. Sprinkle with parmesan, extra black pepper and kala namak**. Enjoy!

Notes

- * We recommend top and bottom heating (not fan-assisted/convection).
- ** Some of the kala namak's flavour diminishes when stirred into the sauce, so be sure to sprinkle additional kala namak on top when serving!

Storage

- Store in an [airtight container](#) in the fridge for up to 3 days.
- When reheating, add splashes of water as needed to loosen up the sauce.

