

# Creamy Vegan Baked Pasta with Brussels Sprouts

This creamy pasta dish is made with miso and Almond Breeze Almondmilk to create a velvety taste.

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**Prep Time:**

15 mins

**Cook Time:**

30 mins

**Total Time:**

45 mins

## Ingredients

### White Miso Sauce:

- 1 cup Almond Breeze Unsweetened Original Almondmilk or Almond Breeze Extra Creamy Almondmilk
- 1 cup raw slivered almonds
- 2 tablespoons white miso paste
- 2 garlic cloves
- 1/2 teaspoon Dijon mustard
- 1/4 cup freshly squeezed lemon juice
- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon sea salt

### Pasta:

- 10 ounces shell pasta
- 1 tablespoon extra-virgin olive oil
- 3 cups Brussels sprouts, halved
- 2 tablespoons white wine (or water)
- 2 scallions, sliced
- sea salt and freshly ground black pepper to taste

### Bread Crumb Topping:

- 1 tablespoon panko bread crumbs
- 1 tablespoon hemp seeds
- 1/3 teaspoon sea salt
- extra-virgin olive oil to taste, for drizzling
- 1/4 cup chopped fresh herbs (chives, tarragon, or parsley)

## Directions

1. Preheat the oven to 400 degrees F (200 degrees c) and brush a 7x9 baking dish with olive oil.

2. **Make the White Miso Sauce:** In a high-speed blender, puree the cashews, miso paste, garlic, Dijon mustard, water, lemon juice, olive oil, and salt until smooth.
3. **Make the pasta:** Bring a large pot of salted water to a boil. Prepare the pasta according to the instructions on the package, cooking until al dente. Drain and toss with a little olive oil so that it doesn't get clumpy.
4. Heat 1 tablespoon olive oil in a medium skillet over medium-high heat. Add Brussels sprouts and cook, stirring occasionally until browned and beginning to soften, 5 to 7 minutes. Remove from heat, pour in white wine (or water). Stir to scrape up any bits that have stuck to the bottom of the pan.
5. Add pasta, scallions, and white miso sauce. Stir to coat, then transfer to the baking dish. Top with panko bread crumbs, hemp seeds, a few pinches of salt, and drizzle the top with olive oil.
6. Bake, covered, until the Brussels sprouts are fully tender and the dish is warmed through, about 15 minutes.
7. Remove from the oven, top with fresh herbs and serve.

## Cook's Note:

If you're not vegan, top with 1 1/2 cups shredded mozzarella cheese. Bake uncovered until bubbly, 20 to 25 minutes.