

Timey-Wimey Vegan Pasta

Travel through flavors with this 'Doctor Who' inspired vegan pasta recipe, featuring a delicious twist without tofu or blueberries.


20 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 1 cup pasta of choice
- 1/2 cup cherry tomatoes, halved
- 1/4 cup sliced black olives
- 2 cloves garlic, minced
- 1/4 tsp red pepper flakes
- 2 tbsp olive oil
- Salt and pepper to taste
- Fresh basil leaves for garnish

Steps

- 1 Cook pasta according to package instructions.
- 2 In a pan, heat olive oil over medium heat and sauté garlic until fragrant.
- 3 Add cherry tomatoes, black olives, and red pepper flakes. Cook for 3-4 minutes.
- 4 Toss in the cooked pasta, season with salt and pepper, and mix well.
- 5 Serve hot, garnished with fresh basil leaves.