

Serves: 2 | Prep: 3 mins | Cook: 20 Mins | Ready: 23 Mins



Ingredients

1/2 lb Spaghetti Noodles
1/2 Tablespoon of Salt (approx)
1/2 Cup of Pasta Water (approx)
1/2 - 1 Cups of non dairy Parmesan
Follow Your Heart brand is my favorite
1/2 Tablespoon freshly ground pepper
Tellicherry Peppercorns for best flavor

CACIO E PEPE

**PLANT BASED
& VEGAN**

1. Bring your water in a large pot to boil. Add generous amount of salt to water.
2. Add pasta. Do not break apart, just gently fold noodles into pot as they soften until fully immersed in water.
3. Strain pasta when noodles are Al Dente (they have a slight bite to them but do not crunch). Set aside about 1/2 cup of the pasta water.
4. Add cooked pasta to hot skillet. Immediately add 2-4 Tablespoons of past water. Add pepper and parmesan and stir until combined. Add more pasta water if needed. The texture of the sauce should cling to the noodles but not be too thick or too watery.
5. Serve and top with some more parmesan and fresh basil. YUM!

PRACTICE MAKES DELICIOUS - YOU'VE GOT THIS!