

Vegan food made *wickedly tasty* in the

DEVIL'S KITCHEN *Recipe*

Vegan Plant Ball and Mushroom Pasta Bake Plant Ball 19g

MAKES 10 PORTIONS

For the filling:

- 40 – 50 Devil's Kitchen Plant Balls 19g
- 1kg mushrooms, sliced
- 2 – 3 onions, finely chopped
- 800g penne pasta
- 2 sticks of celery, finely chopped
- 2 tablespoons dried oregano
- 1 tablespoon dried mixed herbs

For the sauce:

- 600g plain white flour
- 200g vegan margarine
- 50 ml olive or rapeseed oil
- 1 litre oat milk
- 250 ml vegetable stock
- Seasoning: salt and pepper

For the topping:

- 500g grated vegan cheese
- 500g breadcrumbs

To make:

Place the vegan balls onto a lightly oiled tray, and oven bake for 10 to 12 minutes at 170 C fan assisted oven, set aside.

Place the pasta into boiling salted water, and part cook for five to eight minutes, drain and set aside.

To make the sauce, gently cook the flour in the vegan margarine and oil mix, followed by the addition in stages of the oat milk and vegetable stock, to make a white roux. Add salt and pepper to season. Once the sauce has thickened, take off the heat and set aside.

On the stove lightly fry the chopped onions for a few minutes, until softened, add the chopped celery and sliced mushrooms. Continue cooking gently for a few more minutes to soften the mushrooms. Stir in the white sauce, plus the herbs. Finally stir in the part cooked pasta and the fully cooked vegan balls.

Transfer the pasta mix into a baking dish, and top with the breadcrumbs and grated cheese.

Place into a pre-heated oven at 160 C for 25 to 30 mins to achieve a golden topping.

Serve with a mixed Italian style salad.



For more information, or to request a sample of our **Plant Balls 19g**, please email us at info@thedevilskitchen.co.uk or call on **01453 790 290**