

meagan's vegan pasta bake

1/2 lb. angel hair pasta  
fresh spinach, two large handfuls chopped  
8 oz. cremini (baby bella's) mushrooms, chopped  
fresh basil, 7 or 8 large leaves, chopped  
garlic, 3 large cloves, chopped  
1/2 vidalia onion, chopped  
2 tbsp. vegan cream cheese  
15 oz. can tomato sauce  
2 oz. red wine  
olive oil  
salt and pepper

heat 2 tbsp. olive oil in a skillet and saute mushrooms. add spinach and a pinch of salt and saute. drain and set aside.

heat 2 tbsp. olive oil in a stockpot. add chopped garlic and onion and saute until onions begin to sweat. add tomato sauce and salt and pepper and heat to simmer. add red wine, stir, cover and bring to boil. add vegan cream cheese and stir to heat. remove from heat, then fold in basil. set aside.

in a saucepan bring pasta water to boil with a dash of salt and olive oil. add pasta and cook to al dente. remember pasta will cook more as dish bakes in oven. drain and set aside.

in a skillet heat 1 t. olive oil and saute remaining garlic. mix all ingredients together and place in a baking dish in a preheated 375 degree oven. bake 20 minutes covered, remove cover and bake ten minutes more to brown top.

serve with toasted baguette brushed with garlic olive oil. spectacular! (serves 4)