

BRYANNA'S GARLICKY ROASTED LEEK AND CAULIFLOWER PASTA WITH KALAMATA OLIVES AND CREAMY LOWFAT PASTA SAUCE (can be GF and/or Soy-Free)

Serves 6

The roasted vegetables add so much flavor to the simple sauce and pasta-- you'll be amazed! Not much oil is needed for roasting the vegetables and the sauce is very low in fat, BTW.

Make ahead and set aside: 1 recipe Bryanna's Low-Fat Quick Creamy Sauce for Pasta ([recipe here](#))

NOTE: Use the wine option in the recipe (can be non-alcoholic) and also the miso option. Use the tahini also, if possible.

3 large leeks, or 4 medium leeks

12 large cloves of garlic, peeled and sliced

about 8 oz. of cauliflower, trimmed and sliced to make about 4 cups

olive oil

salt

1/2 to 1 cup of vegan "Chickeny" broth (I like [Better Than Bouillon Vegan No-Chicken Broth Paste](#))

1/4 cup pitted Kalamata olives, sliced in half lengthwise

12 oz. dry farfalle (*butterfly or bowtie pasta-- can be GF variety*)

salt and pepper

[Go Veggie! Soy Parmesan](#) or other favorite vegan parmesan

Preheat the oven to 450 degrees F.

Cut off the very dark green parts of the leeks (*I save them to add to other soups*) and trim away the root ends. Cut the white parts in half lengthwise and clean them thoroughly under cold running water. Place them cut-side-up in a large baking pan oiled with olive oil. Nestle the garlic slices around the leeks. Spray with olive oil from a pump-sprayer and sprinkle with salt.

Place the cauliflower slices in another oiled baking pan and spray with olive oil from a pump sprayer. Sprinkle with salt. Add 1/2 cup of the broth. Place both pans, uncovered, in the hot oven.

While the vegetables roast, heat salted water for the pasta in a large pot. When it boils, add the pasta and cook about 10 minutes, or until "al dente".

Keep an eye on the vegetables. I stirred the cauliflower around a bit-- the broth should evaporate and some of the cauliflower will brown, but add more broth if necessary to tenderize it. I didn't stir the leeks-- they gave off enough juice to keep them moist and brown them and the garlic nicely.

Chop the roasted garlic and slice the roasted leeks.

When the pasta is cooked and drained, add it back to the drained pasta pot, along with the roasted vegetables, olives and the pasta sauce. Add salt and pepper to taste.

Serve in shallow pasta dishes with vegan parmesan to sprinkle on top.