

# Lemon Cashew Orecchiette



Fresh cooked orecchiette with a lemon - Elmhurst™ **Milked Cashew** sauce, artichokes, sliced portabella mushrooms, and spinach, topped with fresh mint and orange zest.

Prep Time: 20 minutes

Yield: 2 servings

Serving Size: 1/2 of the recipe

## INGREDIENTS

1/2 cup Elmhurst™ **Milked Cashews**

1 tbsp. Vegetable Oil

3/4 cup Artichoke Hearts, Chopped

1 cup Portabella Mushrooms, Sliced

1 tbsp. Shallots, Minced

2 tsp. Garlic, Minced

1 tbsp. Lemon Juice

12 oz. Vegan Orecchiette, Cooked

1 cup Spinach, Packed

1 tsp. Mint, Chiffonade

1 tsp. Orange Zest

## DIRECTIONS

1. Heat a large sauce pan with the vegetable oil.
2. Add the portabella mushrooms and artichoke hearts, and cook until softened.
3. Add in the shallots and garlic, and sweat for about 1 minute.
4. Add in the lemon juice to deglaze the pan, followed by the Elmhurst™ **Milked Cashews** and simmer for 2 minutes.
5. Toss with the orecchiette and cook until the pasta is hot.
6. Mix in the spinach and turn off the heat.
7. Top with the mint and orange zest, serve immediately.

## CATEGORIES:

Dinner, lunch, vegan.