

Miso Pasta

The secret ingredient to this sauce's silky creaminess? Pasta water, AKA liquid gold. Use whatever kind of miso you have on hand! Recipe adapted from NYT Cooking.

Servings 4

Vegan and gluten free options



INGREDIENTS

- ❑ ½ box of spaghetti, or gluten-free pasta
- ❑ 3 tbsp Olive oil
- ❑ 3 tbsp miso
- ❑ ⅓ cup nutritional yeast, or 1 cup grated Parmesan

INSTRUCTIONS

1. Cook spaghetti (or any noodles) according to package. Reserve 1 ½ cup of pasta water, then drain.
2. Whisk olive oil, miso, and pasta water over medium heat until smooth.
3. Add nutritional yeast or cheese and noodles and stir *really* fast until everything is incorporated. Stir fast to prevent lumpiness!