



## INGREDIENTS

- 1 cauliflower, minced
- 2 tbsp margarine
- 1 onion, chopped
- 1 garlic clove, minced
- 1 can peeled tomatoes
- 60g red lentils
- 300g Hanini irkotta
- 3 tbsp balsamic vinegar
- 1 tsp dried basil
- 1 tsp dried oregano
- 1 dried Hanini gibna
- 240g spaghetti
- Salt and pepper

## METHOD

In a large sauce pan, melt the margarine and add the onion and garlic and cook until golden brown in colour. Add the cauliflower and cook for about 15 minutes. Pour in the tomatoes, irkotta, lentils, balsamic vinegar, herbs and seasoning and mix well until combined. Bring to a gentle boil and then simmer for 30 minutes, until sauce is thick. Meanwhile cook the pasta according to packet instructions. Mix with the sauce and garnish with grated Hanini gibna and fresh basil.

# CAULIFLOWER PASTA



GOZITAN DAIRY  
HERITAGE