

Blue “Cheese”, Sage and White Wine Pasta



Ingredients (serves 2)

- 200g dried pasta
- 1 garlic clove, finely chopped
- 60ml (or about ½ glass) white wine
- 85g blue dairy-free “cheese”, chopped into small chunks
- 2 tablespoons Greek style dairy-free yoghurt
- Chopped sage
- 2 tablespoons dairy-free “parmesan”, grated
- Salt & pepper

Make:

1. Cook the garlic and white wine over a high heat for two minutes.
2. Add the blue “cheese”, yoghurt, sage, salt and pepper and cook gently until the “cheese” begins to melt.
3. In parallel, cook the pasta in a separate saucepan.
4. When the pasta is cooked, add to the sauce and mix well together.
5. Serve into dishes, then garnish with grated “parmesan”.

