

# SUN-DRIED TOMATO PASTA

SERVINGS: 6

½ cup chopped sun-dried tomatoes  
¼ cup warm water  
1 tbsp red wine vinegar  
1 tbsp soy sauce  
2 tbsp liquid smoke  
¼ tsp garlic powder  
1 lb long macaroni (or any other long pasta)  
1 tbsp cornstarch  
2 tbsp cold water  
2 tbsp nutritional yeast  
2 tbsp olive oil  
1 cup panko bread crumbs  
chopped basil

*ingredients*

*directions*

1. Place the sun-dried tomatoes in a bowl with the warm water, vinegar, soy sauce, liquid smoke, and garlic powder.
2. Cook the pasta according to package directions in a large pot. When draining, reserve 1 cup of the pasta water.
3. In a small bowl, stir together the cornstarch and cold water until there are no lumps.
4. Pour the reserved pasta water into the cornstarch mixture and whisk in the nutritional yeast.
5. Place the large pot back on the stove and heat 2 tbsp of olive oil. Pour the tomatoes (and sauce mixture) into the pot and let heat for a couple minutes.
6. Fold in the cooked pasta then drizzle over the cornstarch mixture. Stir and let the sauce thicken a bit.
7. In a small skillet over medium heat, lightly toast the panko bread crumbs.
8. Serve the pasta topped with the toasted panko bread crumbs.