



Makes 4 bowls
Preparation Time: 30 minutes
Cook Time: 30 minutes

INGREDIENTS:

2 cups grape or cherry tomatoes

Freshly ground black pepper, to taste

12 oz. dry short whole wheat pasta, such as macaroni

1¼ to 1½ cups [Vegan Queso](#)

6 cups sliced fresh cremini mushrooms

1 bell pepper, any color, chopped (1 cup)

1 small sweet onion, chopped (¾ cup)

4 cloves garlic, minced

¼ cup shredded fresh basil

½ teaspoon ground Aleppo pepper

Mac and Cheese with Roasted Veggies

This gorgeous dish takes vegan mac and cheese to a whole new level and is sure to please the young and not-so-young. Pasta and an assortment of juicy, tender-roasted vegetables get drenched in our velvety [Vegan Queso](#). A sprinkling of Aleppo pepper, a popular spice in the Middle East, adds heat and a subtle sweetness similar to sun-dried tomatoes.

By Shelli McConnell

- 1** Preheat oven to 450°F. Line a 15x10-inch baking pan with parchment paper. Spread tomatoes in prepared pan. Roast 10 to 12 minutes or until lightly browned and skins begin to pop. Season with black pepper.
- 2** Cook pasta according to package directions; drain. Return pasta to pot. Add Queso Sauce; toss to coat, adding water, 1 Tbsp. at a time, as needed to make creamy.
- 3** Meanwhile, in an extra-large nonstick skillet cook mushrooms, bell pepper, onion, and garlic over medium 5 minutes or until tender and any liquid has evaporated, stirring occasionally.
- 4** Spoon pasta mixture into bowls. Top with mushroom mixture and tomatoes. Sprinkle with basil and Aleppo pepper.