

## Golden Cauliflower Pasta Salad

- 1 pound radiator pasta
- 1 head of cauliflower, broken into florets
- 10 green onions, thinly sliced
- 1/2 cup peanut butter
- 1/4 cup tamari
- 1/3 cup brown rice vinegar
- 1/4 cup nutritional yeast flakes
- 2 tablespoons lemon juice
- 1-1/4 cups water or vegetable stock
- hot pepper sauce to taste
- 1 red bell pepper, finely chopped
- 2 8oz. cans water chestnuts, drained and sliced, or 1 cup jicama, chopped

Bring a large pot of water to a boil, add the pasta and stir once.

Return to a boil and add cauliflower; stir and cook until pasta is al dente.

Drain well and place in a large bowl. Toss with green onions.

In a food processor, blender or mixing bowl, combine peanut butter, tamari, vinegar, yeast flakes and lemon juice, gradually adding the water until the sauce is smooth.

Add hot sauce to taste. Stir sauce, red pepper and water chestnuts into the pasta, tossing until evenly distributed. Makes 8 cups.