



# Greek Pomodoro Fettuccine (Vegan)

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## Crust Ingredients:

- 1 medium onion, minced fine
- 1 Tbsp. olive oil
- 3 cloves fresh garlic, minced fine
- 2 cups diced canned tomatoes
- 2 Tbsp. fresh lemon juice
- 1 cup vegetable broth
- 1 tsp. sugar
- 1 tsp. dried basil
- ½ tsp. dried oregano
- 1 tsp. dried parsley
- ½ tsp. onion powder
- ½ tsp. garlic powder
- 1 Tbsp. McKay's Chicken-style Seasoning
- Salt to taste

- 5 cups fresh spinach, chopped
- 1 cup sliced black or green olives
- 1 cup grape tomatoes, sliced in half
- ½ lb. uncooked fettuccine

## Directions:

- Step 1. Bring a large pot of salted water to boil and cook pasta according to package directions. Drain and set aside.
- Step 2. While pasta is cooking, saute onion and garlic in olive oil in a large skillet over medium heat until onion is clear. Add all remaining ingredients except for spinach, tomatoes, olives, and pasta. Simmer for 15-20 minutes. Add fresh chopped spinach and cook for an additional 5 minutes.
- Step 3. Add grape tomatoes and black olives. Serve hot over pasta.

**Yields:** 16 (1/2 cup servings)

*You can substitute frozen spinach for the fresh but I think fresh is the best. Also if you like things a bit spicy, try adding ¼ tsp. cayenne pepper or ½ tsp. crushed red pepper.*