

CAPPELETTI WITH BLUE CHEEZE

Ingredients (1 serving):

100 gr of fresh cappeletti
(any other kind of pasta will work with this recipe)

100 gr of broccoli
50 gr of mushrooms

20-30 gr of GreenVie Blue cheeze

Salt, pepper, fresh thyme







Cook the pasta, following the instructions on the package. Meanwhile, in a hot pan, start cooking the broccoli and the mushrooms. Season them with salt and pepper. Let them cook for about **3-4 minutes**. Now the fresh pasta should be ready, and you can toss it in the pan Cook for another minute and serve Sprinkle some blue cheeze on top and enjoy!

recipe & photo credits @topfoodfacts



