



Grilled Asparagus with Parveggio

ingredients

- 10 sprigs of asparagus
- **GreenVie Parveggio** shavings
 - Fresh thyme
 - Olive oil
- 1-2 crushed garlic cloves
- 1 tsp balsamic vinegar
- Salt, black pepper





instructions

Season the asparagus with the olive oil, salt and black pepper.

Start cooking them on a hot griddled pan, drizzled some oil.

Add the garlic and fresh thyme.

After 3-4 minutes the asparagus will be ready and you can serve them.

Top them with some more fresh thyme and shaved Parveggio.

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Enjoy!





