



PARVEGGIO AND CHILI BRUSSELS SPROUTS

Ingredients:



- 200 gr of brussels sprouts
- GreenVie Parveggio to taste :)
 - 50 gr of mushrooms
 - 1 red hot chili pepper
 - 2 tbsp of olive oil
 - Salt, black pepper

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instructions

Season the mushrooms and brussels sprouts with salt, black pepper and drizzle with olive oil.

Roast them in the oven, set to 180⁰ Celsius, for about 25-30 minutes.

Take them out and serve with **Parveggio** shavings.

enjoy! 

recipe & photo credits @topfoodfacts



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