



Pesto Spaghetti

with





Ingredients

(for 1 serving):

- 120 gr of cooked and drained spaghetti
- 20 gr of sun dried tomatoes

For the pesto:

- a handful of fresh basil
- 2 tbsp of olive oil • ½ tsp of salt
- 1 tbsp of GreenVie Parveggio
- ½ tsp of black pepper • 1 clove of garlic
- 1 tbsp of toasted pine nuts

Top with: more Parveggio



Instructions

Prepare the pesto by adding all of the ingredients into a blender and process until smooth.

When the spaghetti are cooked, drain them and put them back in the pot (without water).

Add straight in the fresh pesto and chopped sun dried tomatoes, mix nicely so the pesto covers all the pasta.

Serve and top with more Parveggio and fresh basil.





Green Vie
plant-based
alternatives

PARVEGGIO
grated

Vegan

WITH
COCONUT OIL

FREE FROM:
DAIRY / GLUTEN / SOYA /
LACTOSE / PALM OIL

