



PLANT-BASED
RECIPES
RED PEPPER PESTO
SPAGHETTI
Parveggio



you will need

120 gr of cooked spaghetti

For the pepper pesto:

1 roasted bell pepper, peeled,
seeds removed

6-7 fresh basil leaves

10 gr of walnuts

1 clove of garlic

3 tbsp of olive oil

1 tbsp of **GreenVie Parveggio**

A pinch of salt

A pinch of black pepper

Recipe & Photo credits
@topfoodfacts



method

Add the pesto ingredients in a blender and blitz until smooth.

While the spaghetti are still hot, add in a bowl and mix with the red pepper pesto.

Serve and sprinkle some more Parveggio, fresh basil and black pepper.



SERVES



PREP TIME



COOK TIME



*Did you make
this recipe?*



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Green Vie
dairy-free
a delight.

PARVEGGIO
grated

Vegan
Approved by the
Vegan Society

WITH
COCONUT OIL

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