



PLANT-BASED RECIPES

ZUCCHINI TART
with CUMIN

Greek style





you will need

- 1 puff pastry sheet
- 4 tbsp of pizza sauce / tomato sauce
- 1 zucchini, peeled and cut thinly,
using a peeler - seasoned with salt,
black pepper and cumin
- Pumpkin seeds
- Grated Parveggio**
- Fresh basil

Recipe & Photo credits
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method



Bake the puff pastry sheet for about 20 minutes.

Take it out and let it cool off a bit.

Layer with pizza sauce/ tomato sauce and top with the seasoned zucchini peels.

Top with parveggio, pumpkin seeds and fresh basil.



SERVES



PREP TIME



COOK TIME

*Did you make
this recipe?*



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