

SPRING LINGUINE

with *Parveggio*



PLANT
BASED
RECIPES

method

- In a hot pan add oil and start by frying the peppers, beans and mushrooms
Season with salt and black pepper
- Cook for about 5 minutes and now add in the cooked linguine
- Cook for another minute and serve with **parveggio**



serves



per time

YOU WILL NEED

120 gr of cooked linguine

1 tbsp of oil

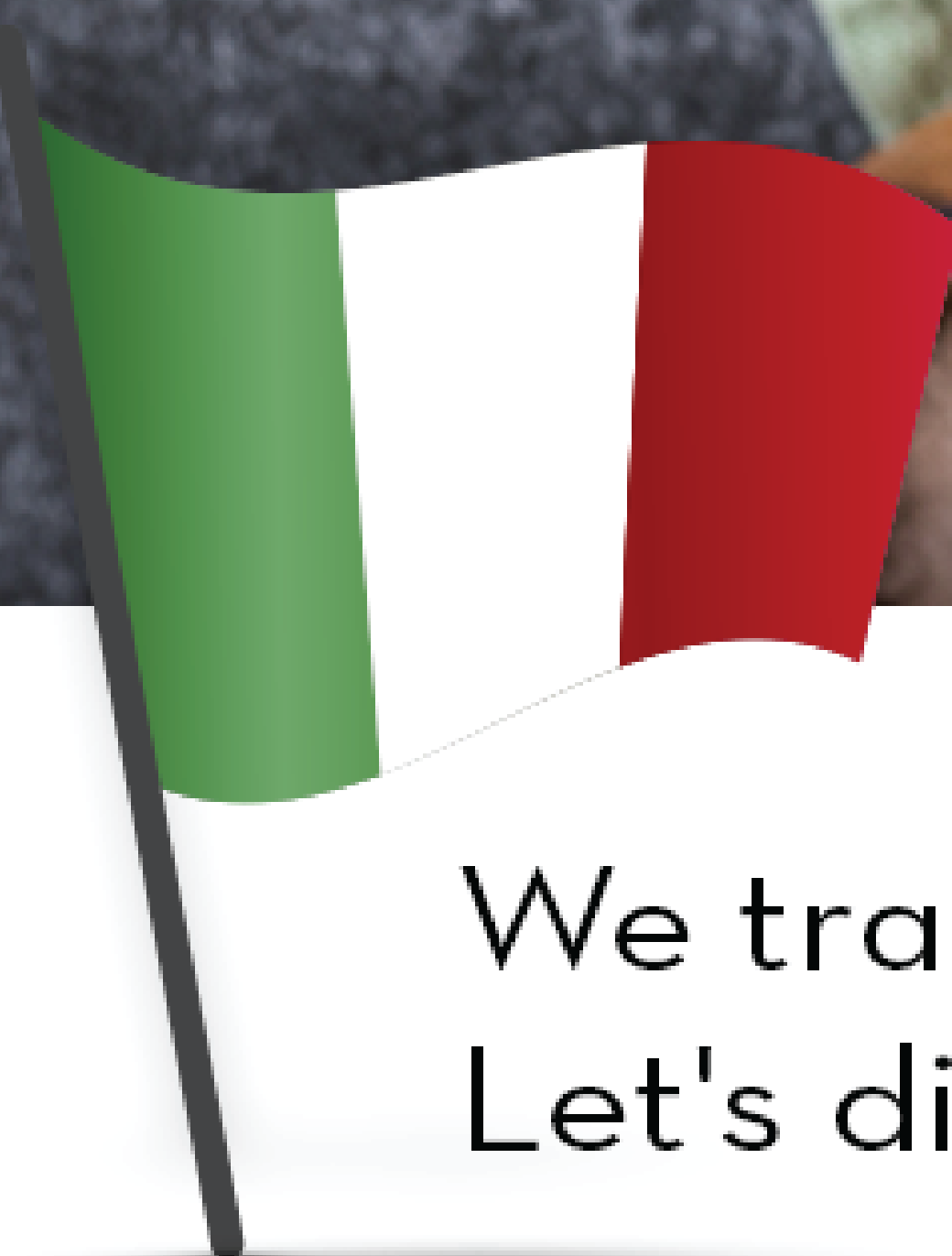
1/2 red bell pepper,
cut into stripes

30 gr of french beans

30 gr of mushrooms,
sliced

Salt and black pepper

Parveggio



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make
this ♥
recipe?



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