



Plant Based
RECIPES

Roasted Potatoes
with
Parveggio



You will need

200 gr of potatoes, chopped and parboiled for 15 minutes (that ensures that after baking, the potatoes will have a crispy texture outside and soft texture inside)

Salt and black pepper to taste

50 gr of melted vegan butter

20 gr of parveggio, grated

1 rosemary sprig



Method

- When you have boiled the potatoes for 15 minutes, drain and let them dry up a bit
- Now add into a baking tray with the melted butter and season with salt, black pepper and rosemary
- Cook in a hot oven, set to 180C, for about 1 hour and 30 minutes
until golden brown and crispy

Sprinkle with grated parveggio and cook for another 10 minutes

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SERVES



PREP TIME



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