



Plant Based
RECIPES

Pappardelle
with
Parveggio



You will need

100 gr of cooked pappardelle

1 tsp of olive oil

1 tsp of vegan butter

1 clove of garlic, thinly sliced

1 tsp of lemon juice

Salt and black pepper to taste

20 gr of parveggio

1 red chili, sliced



Green Vie
dairy-free delight

PARVEGGIO
Grated
WITH COCONUT OIL

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

Vegan
B12
Essential

120g
+20c
+80c

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Method

- Add oil, garlic and butter to a hot pan
- Toss in the cooked pappardelle
- Season with lemon juice, salt and black pepper
- Cook for about 2 minutes and serve in a plate
- Top with chilies and parveggio
- Enjoy!

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SERVES



PREP TIME



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