



Plant Based
RECIPES

Roasted potatoes
and green beans
with pesto
and
Parveggio



You will need

150 gr of potatoes, chopped

1 tbsp of olive oil

Salt and black pepper to taste

1 tsp of oregano

1 tsp of paprika powder

50 gr of green beans

1 tbsp of green pesto

1 tbsp of Parveggio



Method

- Add potatoes in a tray and drizzle with oil
- Season with salt, black pepper, oregano and paprika powder
- Cook in a hot oven, set to 180C, for about 1 hour
- Take them out and add in the beans
- Cook for another 20 minutes
- When ready, mix in basil pesto and serve
- Sprinkle with parveggio

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SERVES



PREP TIME



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