



Plant Based
RECIPES

Lemon Spaghetti
with
Parveggio



You will need

Ingredients:

1 tbsp of oil

1 clove of garlic, sliced

The juice of 1 lemon

100 ml cooking cream

The zest of 1 lemon

30 gr grated parveggio

Freshly cracked black pepper

100 gr of cooked spaghetti

Top with:

Lemon zest

Chili flakes

Fresh parsley



Method

- Add oil to a hot pan and cook the garlic for 1 minute
- Then add in the juice of a lemon, cooking cream and lemon zest
- Cook for 2 minutes, on a medium heat, and then add in grated parveggio and black pepper
- Cook for another minute, until melted and thick, and then toss in the cooked spaghetti
- Mix nicely and serve

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SERVES



PREP TIME



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