



VEGAN 
recipe

RATATOUILLE PASTA

Ingredients



- 200 gr of pasta • 1 clove of garlic
- 100 gr of Greenvie mozzarella
- 50 gr aubergine • 50 gr zucchini
- 50 gr carrot • 30 gr red bell pepper
- 30 gr of celery • 30 gr of chopped tomatoes
- 100 ml tomato sauce • 20 gr onions
- oregano, basil, salt, pepper





instructions

Cook the pasta, according to the instructions on the package and set aside.

Now start with the ratatouille sauce.

All the vegetables should be chopped into 1 cm cubes.

In a hot pan start by cooking the onions and garlic in hot oil. After 3 minutes, add the carrots and celery and cook for another 3 minutes.

Now add the rest of the vegetables and the tomato sauce. Season with all the dry herbs, the salt and the black pepper.

Let it simmer for about 10-15 minutes.

Now add the pasta and mix nicely so the sauce touches all of it.

Serve with the mozzarella slices on top and enjoy!



