



# VEGAN recipe

## Truffle Linguini pasta

Ingredients (for 4 servings):

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- 1 package of linguini pasta
- 40 gr vegan butter
- 40 gr coarsely chopped unsalted almonds
- 1 clove of garlic chopped • 10 spring onions chopped
- 400 gr of vegan whipping cream
- 100 gr **GreenVie Parveggio**
- 100 gr baby spinach leaves
- 25ml truffle oil
- Sea salt, ground pepper







## *instructions*

1. Cook the linguini following the instructions on package
2. Prepare a pan melting the vegan butter and saute the garlic and onion until soft
3. Add the vegan cream, the sea salt, the pepper and boil at low heat until the cream thickens
4. Now add the truffle oil to the sauce
5. Serve with baby spinach, cracked almonds and the dark green parts of the spring onion, top with **GreenVie Parveggio** and some freshly grounded pepper

recipe & photo credits @veganwithmirjamtherese

*Enjoy!*





