



Pea Tagliatelle

ingredients

- 150 gr of fresh tagliatelle
- 100 gr of green peas
 - Half an avocado
 - Red bell peppers
 - Fresh mint
- GreenVie Parveggio





instructions

Cook the pasta, following the instructions on the package and set aside.

Boil the green peas for about 10 min and transfer into a blender with some of the liquid and the avocado.

Season with salt and pepper and blitz until smooth - this is your sauce.

Toss the pasta in the pan and pour the sauce over.

Let it all cook together for about 1 min and serve.

Top it up with fresh red bell peppers, fresh mint and **Parveggio**.

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