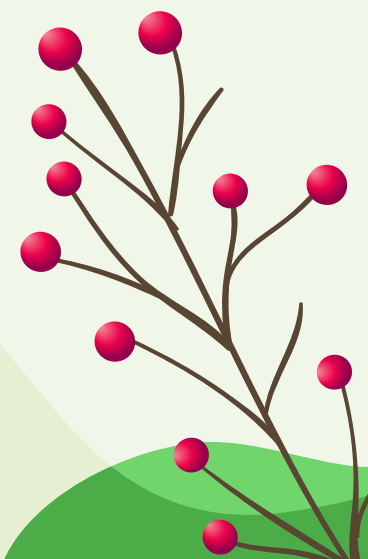




PLANT-BASED
RECIPES
Parveggia
STICKS with
FRESH THYME



you will need

Puff pastry sheet, cut into 15cm long
and 1 cm width sticks - approximately
30 gr of **GreenVie Parveggio**, grated

A pinch of salt

A pinch of black pepper

Fresh thyme sprigs

Serve with:

marinara/ketchup/chili sauce

Recipe & Photo credits
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method

Twist the sticks and roll them in the grated Parveggio / or just sprinkle Parveggio over them - while in the baking tray.

Cook in a preheated oven, set to 180°C, for about 20 minutes.

Serve with fresh thyme, black pepper, salt and a dipping sauce.



SERVES



PREP TIME



APPROXIMATE
COOKING TIME

*Did you make
this recipe?*



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