



PLANT-BASED RECIPES

GREEN VIE
SPAGHETTI

Parveggio



YOU WILL NEED

120 gr cooked spaghetti

1 tbsp olive oil

100 gr cherry tomatoes, halved

1 garlic clove

Salt and black pepper to taste

1 tsp dried oregano

Parveggio

Recipe & photo credits [@topfoodfacts](#)

Method

GREEN VIE SPAGHETTI

- Cook the spaghetti following the instruction of the package and drain
- Meanwhile in a hot pan add olive oil and start by frying the cherry tomatoes and garlic
- Season with salt, black pepper and oregano
- Cook for 5 minutes and then add in the cooked spaghetti
- Cook for another minute and serve with parveggio



SERVES



PREP TIME



APPROXIMATE
COOKING TIME





We travel
around the world.
Let's discover
ITALIAN CUISINE!



B12
ENRICHED

Green Vie
dairy-free
delight

Vegan
Registered by the
Vegan Society

PARVEGGIO

Net weight:
300g e



WITH COCONUT OIL

FREE FROM:
DAIRY / GLUTEN / SOYA /
LACTOSE / PALM OIL





**Did you
make
this ♥
recipe?**



Tag **@greenvie_foods** on instagram
and hashtag it **#greenvie**