



Plant Based
RECIPES

Broccoli sandwich
with
cheddar



You will need

For the broccoli:

100 gr of broccoli florets

Salt and black pepper to taste

For the rest:

Ciabatta bread, sliced in half and toasted

1 tbsp of red pesto

2 slices of **Cheddar Cheeze**



Vegan
Approved by the
Vegan Society

Green Vie
dairy-free
delight

with
**CHEDDAR
FLAVOUR**

IN SLICES

B12
ENRICHED

WITH
COCONUT
OIL

plant
based

ed and
all yours...

Net weight:
180ge

FREE FROM:
SOYA / LACTOSE / GLUTEN

Method

- Cook the broccoli in boiling water, for 2 minutes
- Transfer to a baking tray and top with 2 slices of cheddar cheese
- Cook for 10 minutes in a hot oven, set to 180C, until the cheese has melted
- Take the tray out and mix, so the cheese coats nicely the broccoli
- Spread the red pesto on the ciabatta slice
- Transfer broccoli and cheese in the bread and enjoy

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SERVES



PREP TIME



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