



Plant Based  
**RECIPES**

Baguette with  
*Mozzarella and  
Red Peppers Spread*





## *You will need*

1 baguette

Roasted cherry tomatoes

1 zucchini

Mozzarella flavour slices

"Spread Me With Red Peppers" cream cheese







# Method

## **1. Roast the tomatoes:**

Place the cherry tomatoes in the air fryer with some olive oil and your choice of spices (salt, pepper, basil, oregano). Roast until soft and slightly caramelized.

## **2. Prepare the zucchini:**

Place the zucchini slices in a bowl and drizzle with olive oil. Season with salt and freshly ground black pepper. Toss gently to coat.

## **3. Assemble the baguette:**

Cut the baguette in half. Spread a generous layer of the red pepper cream cheese on the bottom half.

## **4. Layer the fillings:**

Add mozzarella flavour slices on top of the spread. Then, place the roasted cherry tomatoes over the cheese. Finish with the zucchini noodles on top.

## **5. Close and enjoy:**

Top with the other half of the baguette, press lightly, and enjoy your delicious sandwich





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