

## **NONNA CANNABIS**

## Parmesan steak with cannabis

Hello, I am Nonna Cannabis "The Italian granny who cooks with herbs".

Today I am going to teach you how to prepare a delicious Italian dish called "Filet a la Parmesana", but this time we will add a special ingredient, cannabis.

## **Ingredients:**

- 4 steaks
- 1/2 kg of ripe tomatoes or 1 can of tomatoes
- 1 cup of flour
- Cannabis butter
- ½ cup of white wine
- 1 clove garlic
- Oregano, salt and pepper to taste.

## Preparation:

In a pan, fry a clove of garlic in cannabis butter. When the butter is hot, put the fillet in the flour on both sides and fry it. When you buy the steak that typical golden color, remove it and place it on a plate.

Now to prepare your delicious parmesan steak, add tomato chips, oregano, salt and pepper to the pan. After 2 to 3 minutes, add the meat again in the pan and add white wine. Serve your parmesan steak with hot cannabis.

This has been all for this week, and do not forget:

Pharmamedic and Nonna Cannabis are here to give you a healthier life!

**NOTE:** If you are starting to consume this type of recipes, we recommend using small doses of herbs to prevent future adverse reactions in the body.