

# GARLICKY GREENS WITH PASTA

<b>Season:</b>	all year round
<b>From the garden:</b>	garlic, fresh seasonal greens (eg. Kale, cavolo nero, silverbeet, spinach, rainbow chard)
<b>Type:</b>	main
<b>Difficulty:</b>	easy
<b>Serves:</b>	4-6 adults as a side dish/ 24 tastes
<b>Recipe source:</b>	<i>Sarah James, Owairaka District School</i>

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## Equipment:

- 🍷 Chopping boards x 4
- 🍷 Large kitchen knife x 4
- 🍷 Large fry pan with lid
- 🍷 Wooden spoon
- 🍷 Colander
- 🍷 Large saucepan with lid
- 🍷 Serving and eating plates and cutlery

## Ingredients:

- 🍷 1 large bunch of fresh garden greens – any combination
- 🍷 2 – 4 Tablespoons water
- 🍷 3 – 6 cloves of garlic
- 🍷 2 – 4 tablespoons of olive oil
- 🍷 1 teaspoon of salt
- 🍷 500 g dry pasta – spirali or penne
- 🍷 Optional: parmesan cheese

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## How to make it:

1. Wash the fresh garden greens and dry gently in a tea towel or salad spinner.
2. De-stem the kale – separate the stem from the leaves
3. Fold the leaves the half then roughly chop. Then, mound the chopped leaves into a pile and chop finely.
4. Slice kale stems into very thin rounds.
5. Crush and peel garlic cloves and chop finely.
6. Put chopped kale leaves and sliced kale stems into a large pan with the water and salt, and stir well. Cover and let cook for about 5 minutes, stirring occasionally.

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7. Add the olive oil and garlic and continue to cook for about 5 more minutes, again stirring occasionally. If the garlicky greens get too dry or start to stick to the pan add a little more water. There should not be any liquid in the bottom of the pan once it's finished cooking.
8. While the greens are cooking cook freshly made or dry pasta in lightly salted water. The drain the pasta saving a little of the cooking water.
9. Add the cooked pasta and a little of the salted pasta cooking water to the garlicky greens and stir to combine.

Optional: Once plated, sprinkle each serving with finely grated parmesan cheese.