

Kitchen Garden at Collingwood College 2018

Name of Recipe: Tomato Napoli with Garden greens.

Volunteer Notes: This sauce is for the pasta.

From the garden: Bay-leaves, thyme, parsley, oregano, sage, rosemary, greens (chard, silver-beet, kale)

What to collect	What to do
<p>Sauce;</p> <p>Large thick base Pot</p> <p>150 ml X.V olive oil</p> <p>Wooden spoon</p> <p>4-6 bay leaves</p> <p>1 x onion, peeled and cut finely</p> <p>4 x garlic clove, peeled & chopped finely</p> <p>2x celery stalks + leaves, washed & cut finely</p> <p>700 ml tinned tomato</p> <p>Water 200 ml</p> <p>½ cup Tomato Paste</p> <p>Parsley/thyme/oregano/rosemary-strip herbs off the stalks, wash, spin dry & chop.</p> <p>Salt/pepper</p> <p>Salad spinner</p> <p>Small basket, assorted garden greens</p>	<p>Read recipe, collect ingredients, allocate tasks.</p> <p>In the pot, add the oil, chopped garlic, onion, celery and cook gently 6-7 minutes until soft and golden.</p> <p>Add the tomato, bay-leaves, herbs, water and bring to the boil.</p> <p>Turn to simmer, cover with lid and cook 20 minutes at least. Stir occasionally, taste and season.</p> <p>Remove lid to thicken sauce.</p> <p>Prepare the greens and add at the end for 2 minutes of cooking.</p>