

Kitchen Garden at Collingwood College

Name of Recipe: Orecchiette with Chillie, Tuscan Kale, Lemon, Herb Cream Sauce

Volunteer Notes:

See Des before Adding a small amount of dried Chillie at a time...you can always add to it if needed.

From our garden: Tuscan Kale, Parsley, Thyme, Garlic, Lemon, Spring Onion, Chard

What to collect	What to do
2 x large Sauté pans 80 ml olive oil Red chillie, finely cut or flakes-see Des 1 x brown onion, finely sliced or 4 spring onions 2 x celery stalks-washed & finely sliced 4 x Garlic clove, finely chopped 400+ ml cream	<ul style="list-style-type: none">● Prepare all these ingredients. You will be using 2 pans and dividing all the ingredients. Sauté the onion/spring onion/celery. Add the garlic & Chillie 1 minute. Stir and don't burn. Deglaze the pan with 200ml cream in each pan, reduce slightly. Turn off the pans. Prepare the greens
Tuscan kale, washed, dried, finely cut/spinach /silver beet, chard- if using Herbs; coriander, parsley, thyme 100 gm frozen Peas Salt/pepper 1 lemon zested/juiced	<ul style="list-style-type: none">● 10 minutes before serving>>● Add the kale, peas and cook 3 minutes...so the peas are undercooked.● Add the herbs, ½ lemon juice/zest and season. TASTE!!! Add more lemon/zest if needed.● Add the warmed pasta and gently heat through.● Serve piping hot into 3 warmed bowls.● Add garnish & spoons to serve.
3 x bowls, warmed Spoons	