



## Orecchette with Silver Beet Pesto

taste.com.au

<b>Makes</b>	30 tastes for the classroom	<b>From the garden:</b>	Silver beet, garlic, lemons
--------------	-----------------------------	-------------------------	-----------------------------

Equipment	Ingredients
-----------	-------------

<ul style="list-style-type: none"> <li>• Measuring cups and spoons</li> <li>• Large Saucepan</li> <li>• 2x Knives</li> <li>• Chopping board</li> <li>• Non-slip mat</li> <li>• Wooden spoon</li> <li>• Grater</li> <li>• Juicer</li> <li>• Colander</li> <li>• Food processor</li> <li>• Small jug</li> </ul>	<ul style="list-style-type: none"> <li>• 1 small bunch silver beet, de-stemmed</li> <li>• 400g Orecchiette dried pasta</li> <li>• 1 large garlic clove, chopped</li> <li>• ¾ teaspoon lemon rind, finely grated</li> <li>• 120g smooth feta, crumbled</li> <li>• 60ml(1/4cup)extra virgin olive oil</li> <li>• 1½ tablespoons lemon juice</li> <li>• 1 tablespoon water</li> <li>• Extra virgin olive oil, extra, to drizzle</li> </ul>
---	---

### What to do

<ol style="list-style-type: none"> <li>1. Bring a large saucepan of water to the boil over high heat. Season with salt. Add silver beet leaves. Cook for 1 1/2 minutes or until just blanched. Use a slotted spoon to transfer to a colander. Refresh under cold running water. Dry well.</li> <li>2. Cook the pasta in boiling water until al dente. Drain, reserving 1/3 cup cooking liquid. Return the pasta and liquid to saucepan.</li> <li>3. Meanwhile, process the silver beet, garlic, and lemon rind in a food processor until finely chopped. Add 60g of the feta. Process until smooth.</li> <li>4. Combine the oil, juice and water in a jug. Add to the silver beet mixture in a slow steady stream, processing until smooth. Season.</li> <li>5. Add the silver beet pesto to the pasta mixture and gently toss to combine. Sprinkle with the remaining feta. Drizzle with the extra oil.</li> </ol>
---

<b>Bottom Drawer</b>	<p><i>Did you know?</i> Orecchiette is a pasta has an unusual shape and its name comes from their shape, which resembles a small ear.</p> <p>Orecchia is the Italian word for ear.</p>
----------------------	--