

Kitchen Garden at Collingwood College 2018

Name of Recipe: Spanish Braised Potatoes, Bay-leaves, Lemons & Olives

Volunteer Notes: This dish is braised slowly on top of the stove in a heavy pot. You are looking to have some liquid left for a sauce. **Olives are optional.** The greens will be added 5 minutes before serving, so they remain a vibrant green.

What to collect	What to do
1 x large pot with lid Measuring spoons Wooden spoon Peeler	Read the recipe, collect the ingredients and allocate tasks.
1 and 1/2 kg potatoes, scrubbed and diced 2cm Bowls	Prepare the potatoes, cover in cold water until ready to use.
2 x brown onion, peeled & diced 3 x clove garlic, skin removed, finely chopped 4 x Lemon peel strips from a lemon 4-6 bay leaf 1-2 x tsp Smokey paprika Pinch saffron threads	Prepare the onions, garlic & lemon. Measure the spices/bay-leaves.
60 ml Extra virgin olive oil	Measure the oil & add it to the pot. Heat the oil until warm, add the onion, garlic, lemon gently sauté 5 minutes.
Salt flakes/ground pepper Water 200 ml tinned tomato	Add the drained potatoes and add to the pot, coat with the mix stirring for 5 minutes. Cover ingredients with cold water, tomato, add spices, bay-leaves and gently bring to the boil. Turn heat down to simmer & cover with a lid. Cook for 15 minutes.
Salad spinner 10 leaves chard/silver-beet-finely cut	While potatoes are cooking, prepare the greens. Prepare the herbs, set aside. Collect dishes/spoons. Clean up.

100 gm + Olives(optional)

Herbs, such as parsley, oregano,
& thyme, washed/picked and
chopped

3-4 x bowls

3-4 x serving spoons

Add the olives and greens the last 5 minutes.

- Taste for salt; divide between the warmed serving bowls.
- Scatter the herbs over.