



Hand-Cut Pasta with Seasonal Greens & Herbs Tossed in Olive Oil

Season: All

Serves: 30 tastes in the classroom or 6 at home

Fresh from the garden: basil, garlic, oregano, parsley, rocket, spinach, thyme

Note: You can substitute the herbs listed in this recipe with whatever soft-leaved herbs you have in the garden.

The cooking group will be divided into the pasta makers and the sauce makers. The pasta makers will need the **Basic Pasta Dough** recipe (page 116).

Equipment:

metric measuring scales and cups
2 large pots with lids
3 or 4 tea towels
chopping board
cook's knife
grater
2 sauté pans
2 mixing spoons
tongs
colander
serving bowls and platters

Ingredients:

1/3 cup olive oil
2 large handfuls of basil, finely chopped
2 large handfuls of parsley, finely chopped
1 small handful of oregano, finely chopped
1 large handful of thyme, finely chopped
2 large handfuls of rocket, finely chopped
2 large handfuls of spinach or chard, finely chopped
4 garlic cloves, peeled and finely chopped
50 g parmesan, grated
salt and ground black pepper, to taste
1 quantity **Basic Pasta Dough**



What to do:

1. Put two large pots of water on to boil.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Divide the cooking team into two groups. One group uses the **Basic Pasta Dough** recipe to make pasta, the other group makes the sauce, as below.
4. Divide the oil between the sauté pans, add half the garlic to each pan and cook for 30 seconds.
5. Add half the herbs and greens to each pan and cook until wilted. Remove from the heat.
6. Roll the pasta into four long sheets, and cut the sheets to fit the size of a chopping board.
7. Place each pasta sheet onto the chopping board and cut any irregular shapes you like, but no wider than 3 cm.
8. Cook the pasta in the two pots and drain it, saving a small amount of the cooking water.
9. Place the pan with the greens back on the heat.
10. Toss the pasta and greens together. Add some saved water if the dish needs loosening.
11. Season to taste and serve garnished with parmesan.