

Green Pea Pasta

(kids version)



CHEF+TEACHER
CAT CLARKE
plant+grow+learn

DIFFICULTY:	Easy (Adult supervision)
SERVES:	4
SEASON:	All year round
PREP TIME:	15 minutes
COOKING TIME:	25 minutes
SUBSTITUTES:	

EQUIPMENT:

Knife
Chopping board
Bowls
Saucepan
Pan
Blender (Optional)

INGREDIENTS:

1 cup of peas
1 leek
2 garlic
2 bacon rashers, cut into batons (optional)
1/4 Mint leaves
1 x lemon rind—juice
100gm Parmesan, grated
400gm pasta—eg. Fusilli, shells or your favourite pasta
400 ml Cream
Salt and pepper

METHOD:

- Put an apron on, wash your hands, and collect your ingredients and equipment.
- Fill up a saucepan 3/4 way with water, put on to boil. Read the packet instructions on the pasta packet and cook accordingly.
- Grab your chopping board and knife, slice the leek as thinly as possible (slowly, and be extremely careful) put your leek into a bowl, cut up your bacon.
- SAUCE: Put a pan on medium heat, add a tbsp. oil, and the garlic and leeks, stir with a wooden spoon. Add the bacon, cook for 5 minutes.
- Add your peas, cook for a few minutes, now the fun part. Grab a spoon and squash the peas. (or you can add this to a blender to make the sauce super green.)
- Add the cream, lemon, mint, parmesan,
- Do your chef moves and sprinkle some salt and pepper.
- Add the drained cook pasta. Have a taste. Give yourself a high five.
- Serve with some crusty bread.