

Carrot, Lemon & Herb Pasta

Season: Winter

Type: Main

Serves: 28 tastings

From the garden: Coriander leaves & chives

Class focus: Chopping herbs & grating carrots



Equipment:	Ingredients:
<p>Large saucepan x 1 Large frying pan x 1 Colander x 1 Wooden spoon x 2 Chopping boards and knives Measuring cups Measuring spoons Grater x 3 Juicer x 1 Serving bowl x 5 Serving spoon x 5</p>	<p>1 x 500g packet of pasta * (Add an extra 1 cup of pasta for Grade 5 class) Hot water from kettle for cooking pasta 1 teaspoon salt 1/3 cup olive oil 1 onion (finely chopped) 3 carrots (skin-on, roughly grated) 10 chives (finely chopped) 2 sprigs coriander leaves (finely chopped) Zest & juice of 1/2 lemon 1/4 cup parmesan cheese 1 teaspoon salt 10 grinds of pepper</p>

What to do:

1. Wash all the vegetables and herbs.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. In a large saucepan, cover pasta with hot water from the kettle, add salt and boil until tender, about 15 minutes.
4. Drain and place pasta back into the saucepan.
5. Meanwhile, heat oil in a large frying pan over medium-high heat.
6. Add onion, carrot and herbs, fry until vegetables are tender, about 4 minutes.
7. Remove from heat.
8. Add carrot mixture, zest and juice of the lemon, cheese, salt and pepper onto the pasta, toss well.
9. Serve into 5 large serving bowls with a serving spoon in each.