



Green Beans & Basil Pasta Sauce

Season: Autumn

Type: Main

Serves: 36 tastings

From the garden: Basil

Class focus: Chopping herb & cutting green beans

Equipment:	Ingredients:
Small mixing bowl x 1 Wooden spoon x 1 Small saucepan x 1 Kitchen tong x 1 Measuring cups Measuring spoons	$\frac{1}{3}$ cup olive oil 6 sprigs basil (leaves only, finely chopped) 15 green beans (see below instructions) $\frac{1}{2}$ cup parmesan cheese 1 teaspoon salt 10 grinds of pepper

What to do:

1. Wash the herbs.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Boil the green beans in a small saucepan filled with hot water from the kettle for 2 minutes.
4. Remove green beans from water, allow to cool and cut them into 1cm length.
5. Put all the ingredients in a small mixing bowl and toss well.
6. Pass the pasta sauce to **Blue Group**.

Interesting terms:

Interesting techniques: Chopping herb & cutting green beans