

## Pesto Pasta Salad

### Equipment needed –

1 large saucepan, small knives, chopping boards, large bowl, colander, juicer and a jar.

### Ingredients from the Garden –

- 1 red capsicum, washed, deseeded and finely chopped
- 1 avocado finely chopped
- 4 spring onions, washed and chopped finely
- 1 punnet of cherry tomatoes washed and halved
- 4 tablespoons of lemon juice
- Silver beet leaves washed and finely chopped
- 4 tablespoons of lemon juice

### Ingredients from the Pantry –

- 1 packet of pasta
- 2/3 cup basil pesto

### What to do –

1. Fill a large saucepan with water, add a pinch of salt and bring to the boil.
2. Cook the pasta until al dente.
3. Once the pasta is cooked, drain in a colander over the sink and refresh by running cold water over the pasta.
4. Place the cooked pasta in a large bowl.
5. Wash and finely shred the silver beet and set aside.
6. Chop the avocado and set aside.
7. Wash the tomatoes and cut in half.
8. Wash and finely chop the spring onions.
9. Wash and finely chop the capsicum.
10. Measure out 2/3 cup of pesto and place in a jar.
11. Juice a lemon and measure out 4 tablespoons of the lemon juice and add to the jar of pesto.
12. Put on the lid, and shake well to combine.
13. Add the chopped vegetables to the bowl of pasta.
14. Drizzle the dressing over the salad.
15. Divide the salad into 3 serving bowls to serve.

### Serves –

- 24 students.