

BROAD BEAN & GARLIC PASTA

<i>Ingredients</i>	<i>Equipment</i>
300 Grams Pasta	Large & Small Saucepans
100 Grams Broad Beans	Chopping Boards
1 Small Zucchini	Knives
Handful of Kale	Cup Measurements
¼ Cup Olive Oil	Vegetable Peeler
1 Brown Onion	Colander
4 Cloves Garlic	Frying Pan
Salt & Pepper to taste	Tongs
Parmesan Cheese Shaved	Spatula Serving Spoon
Parsley to garnish	Casserole Dish

What to do

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Cook pasta in a large saucepan of boiling water until al dente. Drain and cover to keep warm.**
- 4. Meanwhile, cook the broad beans in a small saucepan of boiling water. Cook for approximately 3 minutes or just tender.**

- 5. Peel and dice the onion**
- 6. Peel and slice the garlic.**
- 7. Cut zucchini into cubes**
- 8. Slice the kale.**
- 9. Heat the olive oil in the frypan. Add the onion and garlic and cook stirring occasionally until onion softens.**
- 10. Add the broad beans, zucchini to the frypan and cook for 2-3 minutes.**
- 11. Stir in the Kale**
- 12. Add the bean mixture to the pasta and combine.**
- 13. With your vegetable peeler shave parmesan cheese on top and garnish with parsley.**