Warrigal Greens Pesto and Pasta

Difficulty: Easy

Fresh from the garden: Warrigal Greens, onion, garlic

Equipment:
- Saucepan
- Frying pan
- Colander
- Knives
- Garlic crusher
- Food processor
- Serving bowl

Ingredients:
- 6 handfuls of Warrigal Greens
- 1 onion, finely chopped
- 3 garlic cloves, crushed
- Butter
- ¼ lemon
- Splash of olive oil
- Salt and pepper
- 400 grams pasta
- Parmesan cheese

What to do:

Rinse Warrigal Greens leaves.

Place them in a saucepan and cover them with water, bring the water to the boil and blanch them for 3 minutes.

Drain in a colander, discard water. Rinse leaves in fresh water.

Sauté onion and garlic in some butter in a small frying pan until onion is translucent.

Place onion mix in the bowl of a food processor with blanched Warrigal Greens leaves.

Add a splash of olive oil and a squeeze of lemon juice.

Season to taste with freshly ground salt and pepper.

Process until well combined.

Serve pesto tossed through cooked pasta.

Optional: Sprinkle with a small amount of parmesan cheese.

Warrigal Greens is also known a New Zealand Spinach.