



## Fennel, Leek & Kale Pasta Sauce

### What to collect

Ingredients	Equipment
2-3 tablespoons extra virgin olive oil	chopping board
1 leek, thinly sliced	knife
2 fennel bulbs, thinly sliced	zester
2 garlic cloves, finely chopped	juicer
1 large bunch of kale, stems removed & roughly chopped	grater
zest and juice of 1 lemon	frying pan
parmesan cheese, grated	
salt/pepper	

### What to do

1. Heat olive oil in a large frying pan. Place leek & fennel in pan and cook on a low heat for a several minutes until softened and starting to caramelise.
2. Add garlic & kale and cook until kale has softened.
3. Cook pasta and reserve ½ cup of cooking liquid.
4. Drain pasta and toss with the leeks, fennel, kale, lemon zest and lemon juice. Season with salt & pepper and serve with parmesan cheese.