



READY TO COOK
BY HARRIS FARM

ORGANIC FUSILLI PASTA WITH ROASTED TOMATOES, MUSHROOMS AND KALE



PREP
10-15 min



COOK
25 min



SERVES
4

INGREDIENTS:

- > 500g Organic Fusilli
- > 2 Punnets Cherry Tomatoes
- > 1 Spanish Onion
- > 3 Garlic Cloves
- > 1 Punnet Swiss Brown Mushrooms
- > 1 Tbsp Italian Herbs
- > ½ Bunch Kale

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Olive Oil
- > 1 ½ Tbsp Caramelised Balsamic

METHOD - GET COOKING!



1 Preheat the oven to 220°C. Bring a large pot of salted water to a boil. Slice the mushrooms into ½ cm slices, the onion into thin wedges, and crush the garlic. Place the tomatoes, onions, mushrooms, and garlic on a lined baking tray.

2 Drizzle generously with olive oil and caramelised balsamic. Season with salt, pepper, and Italian herbs. Toss well and place into the oven for 20 minutes.

3 Meanwhile remove kale leaves from the stems and tear into bite sized pieces. Bring a large frying pan to high heat. Drizzle with olive oil and add the kale leaves. Season with salt and pepper. Saute for 3 minutes until vibrant green and softened. Remove from pan and set aside.

4 Cook the pasta as per package instructions, drain well, then place into a serving bowl. Top with sautéed kale leaves. Remove the tomatoes from the oven. Burst the tomatoes so the juice comes out. Add the vegetables to the pasta and toss through. Serve hot.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Add some Parmesan cheese and chilli oil if desired.
- Add capers and anchovies for extra flavour goodness.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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