

PESTO FUSILLI WITH TUSCAN KALE & BUFFALO MOZZARELLA





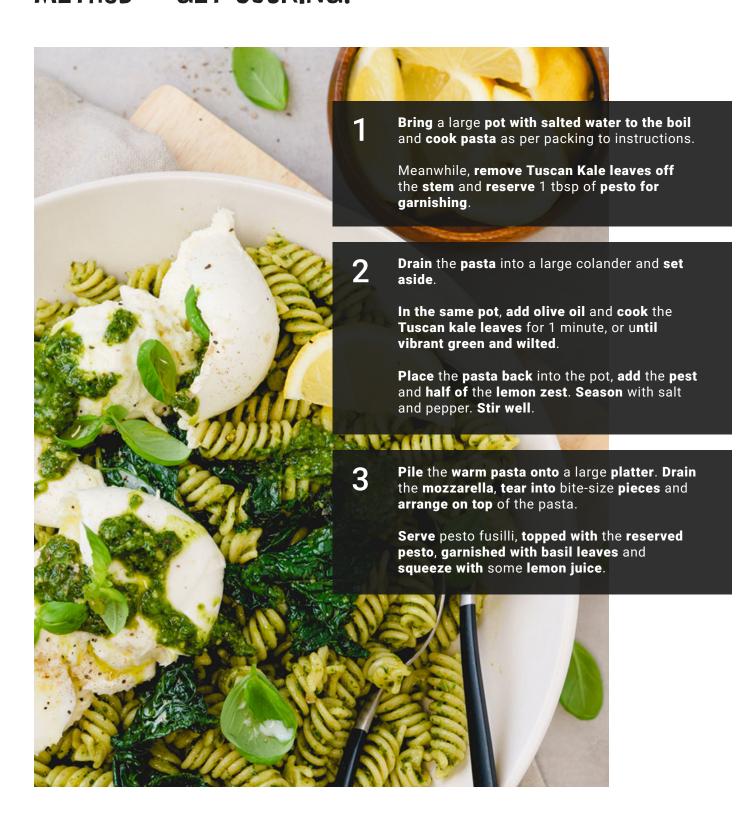
INGREDIENTS:

- > 500g Fusilli Pasta
- > 1/2 Bunch Tuscan Kale
- > 200g Harris Farm Pesto
- > 1 Lemon
- > 250g Buffalo Di Mozzarella

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > 1 Punnet Micro Herbs
- > Olive Oil

METHOD - GET COOKING!



CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Mix the reserved pesto with a little olive oil, easier to drizzle over the dish before serving.
- Add leftover pesto to any Italian style sauce, spread on toast and top with avocado or use it
 on pizza as a base or topping.
- Use leftover Tuscan kale leaves in soups, curries or sauté with olive oil, garlic and seasonings and serve as a side.

