



READY TO COOK
BY HARRIS FARM

PESTO FUSILLI WITH TUSCAN KALE & BUFFALO MOZZARELLA



PREP
5 min



COOK
15 min



SERVES
4

INGREDIENTS:

- > 500g Fusilli Pasta
- > ½ 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!



1 Bring a large pot with salted water to the boil and cook pasta as per packing to instructions.

Meanwhile, remove Tuscan Kale leaves off the stem and reserve 1 tbsp of pesto for garnishing.

2 Drain the pasta into a large colander and set aside.

In the same pot, add olive oil and cook the Tuscan kale leaves for 1 minute, or until vibrant green and wilted.

Place the pasta back into the pot, add the pesto and half of the lemon zest. Season with salt and pepper. Stir well.

3 Pile the warm pasta onto a large platter. Drain the mozzarella, tear into bite-size pieces and arrange on top of the pasta.

Serve pesto fusilli, topped with the reserved pesto, garnished with basil leaves and squeeze with some lemon juice.

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.

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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