



READY TO COOK
BY HARRIS FARM

SOURDOUGH TOAST, RICOTTA VERDE, ASPARAGUS, GOAT'S CHEESE AND DUKKAH



PREP
5 min



COOK
15 min



SERVES
4

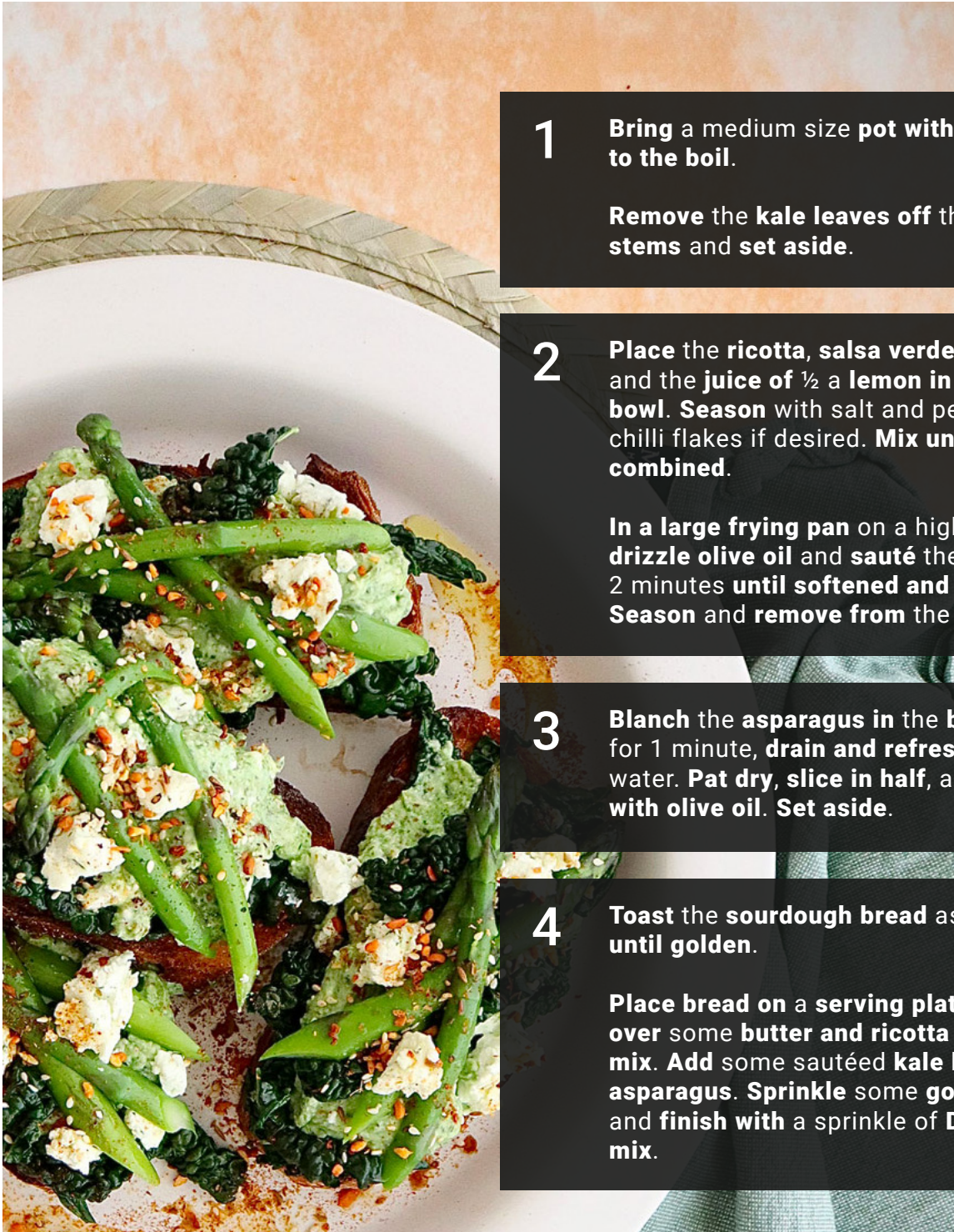
INGREDIENTS:

- > ¼ Bunch Kale
- > 3 Tbsp Salsa Verde
- > 2 Tbsp Ricotta Cheese
- > ½ Lemon
- > 1 Bunch Asparagus
- > 4 Sourdough Bread Slices
- > 80g Goat's Cheese
- > 1 Tbsp Dukkah

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 Tbsp Butter
- > ½ Tsp Chilli Flakes (Optional)

METHOD - GET COOKING!



1 Bring a medium size pot with salted water to the boil.

Remove the kale leaves off the hard stems and set aside.

2 Place the ricotta, salsa verde, lemon zest and the juice of $\frac{1}{2}$ a lemon in a mixing bowl. Season with salt and pepper. Add chilli flakes if desired. Mix until well combined.

In a large frying pan on a high heat, drizzle olive oil and sauté the kale for 2 minutes until softened and vibrant. Season and remove from the pan.

3 Blanch the asparagus in the boiling water for 1 minute, drain and refresh with icy water. Pat dry, slice in half, and drizzle with olive oil. Set aside.

4 Toast the sourdough bread as desired until golden.

Place bread on a serving plate. Spread over some butter and ricotta verde mix. Add some sautéed kale leaves and asparagus. Sprinkle some goat's cheese and finish with a sprinkle of Dukkah spice mix.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

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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