

# Cabbage and Parmesan Pasta

**Season:** Spring

**Type:** Main

**Serves:** 28 tastings

**From the garden:** Cabbage & oregano

**Class focus:** Cutting vegetable into thin strips



Equipment:	Ingredients:
<p>Large saucepan x 2 Colander x 1 Wooden spoon x 2 Chopping boards and knives Measuring cups Measuring spoons Kitchen scale Grater x 2 Serving bowl x 5 Serving spoon x 5</p>	<p>1 x 500g packet of pasta Hot water from kettle for cooking pasta 1 teaspoon salt</p> <p><math>\frac{1}{3}</math> cup olive oil 1 onion (finely chopped) 2 cloves garlic (minced) <math>\frac{1}{2}</math> cabbage (cut into thin strips with 3cm length) 3 sprigs oregano (leaves only, finely chopped)</p> <p><math>\frac{1}{2}</math> cup parmesan cheese</p> <p><math>\frac{3}{4}</math> teaspoon salt 10 grinds of pepper</p>

## What to do:

1. Wash all the vegetables and herb.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. In a large saucepan, cover pasta with hot water from the kettle, add salt and boil until tender, about 15 minutes.
4. Drain and place pasta back into the saucepan.
5. Meanwhile, heat oil in another large saucepan over medium-high heat.
6. Add onion, garlic, cabbage and oregano, fry until cabbage is starting to brown, about 5 minutes.
7. Remove from heat.
8. Add cabbage mixture, cheese, salt and pepper onto the pasta, toss well.
9. Serve into 5 large serving bowls with a serving spoon in each.