

Lemon Herb Parmesan Spaghetti

Season: Autumn

Type: Main

Serves: 32 tastings

From the garden: Thyme, rosemary & parsley

Class focus: Boiling fresh pasta



Equipment:	Ingredients:
<p>Small stockpot x 1 Colander x 1 Wooden spoon x 1 Measuring cups Serving bowl x 5 Kitchen tong x 5</p>	<p>Hot water from kettle for cooking pasta 1 teaspoon salt</p> <p>Please get the pasta sauce from Green Group</p>

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Pour hot water from the kettle into a small stockpot, add salt and bring the water to a rolling boil.
3. Add pasta and stir gently until pasta is cooked, about 3-5 minutes.
4. Reserve ½ cup of the pasta water.
5. Drain the pasta and place it back into the stockpot.
6. Please get the pasta sauce from **Green Group**.
7. Toss pasta with the sauce and the reserved pasta water.
8. Serve into 5 large serving bowls with a kitchen tong in each.