

Garlic Scape Pasta in minutes

from K. Turner & S. Esarey Grade 1 Teachers (aspiring Chefs)

prep time:

5 minutes

cook time:

20 minutes

serves:

a class of 20 for a taste test

things you need:

1 pound pasta

(shapes work better than spaghetti)

5 tbsp. parmesan cheese

(optional: check for food allergies before adding)

4-5 garlic scapes

Sliced thin

2 ounces olive oil

Cold-pressed extra virgin olive oil

Basil

16 leaves, thinly sliced

Salt to taste

Paper plates and spoons for class size

here's how:

- 1** Cook pasta according to box, set aside.
- 2** Quickly sauté thinly sliced garlic scapes in 3 T of olive oil until bright green. Reserve some sautéed scapes as a topper.
- 3** Toss scapes with pasta and remaining olive oil and basil.
- 4** Set aside cheese and extra sautéed scapes as toppers.
- 5** Refrigerate till ready to serve.
- 6** For Taste Test, simply reheat in microwave for 20 seconds. Toss gently and microwave for an additional 10 seconds.
- 7** Serve as a taste test with one or two student selected toppers.
- 8** Enjoy!