Warrigal Greens Pesto & Pasta



Ingredients:

2 handfuls of Warrigal Greens

1 onion, finely chopped

1/2 packet of spinach

6 cloves garlic

1 can chickpeas (drained)

2 cups olive oil

Juice of 1 lemon

200g grated parmesan cheese

Method:

* Remove warrigal green leaves from stems and wash well.
* Place in a medium pot of boiling water and simmer 3-5 minutes
* Strain and place in food processor.
* Fry finely chopped onion in a frying pan with a small amount of olive oil and then add to food processor.
* Peel garlic cloves and add to food processor.
* Add lemon juice, olive oil and chickpeas.
* Process until thick and fairly smooth. Add more oil if it is too thick.
* Stir in parmesan cheese.
* Add more lemon juice and season with salt and pepper if needed. If it isn’t smooth enough, add a little more oil or process further.
* Cook pasta to packet directions – drain and place in a mixing bowl.
* Add pesto and mix to coat pasta.
* Serve.