



MUM'S OILY PASTA WITH SPRING ONION AND LEMON ZEST

by Simon Toohey, Feed Geelong Appeal 2022 Ambassador

"I've always loved food and it's heartbreaking to know that **many people in our local community are going without food**. That's why I've partnered with the Give Where You Live Foundation to help raise money for their 2022 Feed Geelong Appeal. I want to **help make sure nobody in our community goes hungry**."





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Recipe provided by Simon Toohey, Feed Geelong Appeal 2022 Ambassador

INGREDIENTS

70ml olive oil
1 bunch spring onions
4 garlic cloves
1tsp chilli flakes
½ packet linguine
1 bunch parsley
2 lemons zest only
Salt and pepper to taste

- 1** Place a medium pot on the stove 3/4 filled with water and bring to a boil. Add salt, aiming for the water to taste obviously salty.
- 2** Place the oil in a cold pan on the stove, dice up all of the spring onions tip to tail along with the garlic and place in the oil. Place the oil on low and slowly bring up to a very small bubble. Try not to have the oil so hot that it starts to fry, the aim is to make the ingredients sweet.
- 3** Place the pasta in the boiling water and cook.
- 4** In the meantime, turn the stove on medium with the spring onion mixture and add ½ a ladle of the salted pasta water. Take the pasta out of the water using tongs 1 minute before ready and place straight into the oil mixture and stir vigorously for 30 seconds to emulsify the mixture. Season.

Serve with some chopped up parsley with lemon zest! Enjoy!

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