



# LEEK & SILVERBEET SAUCE FOR GNOCCHI



## INGREDIENTS

### SERVES 6

- Knob of butter
- Sloosh of olive oil
- 1 leek
- 6 stems silverbeet
- 2 garlic cloves
- ½ bunch parsley
- salt and pepper to taste

## FROM THE GARDEN

- Leeks
- Silverbeet
- Parsley

## EQUIPMENT

- Chopping boards
- Sharp knives
- Large frying pan

## INSTRUCTIONS

1. Remove and discard the green part of the leek, slice the remainder in half and thoroughly wash it. Finely slice the leek.
2. Finely slice the silverbeet stems and leaves.
3. Melt the butter in the frying pan over a medium heat. Add the oil, then the leeks and silverbeet stems and gently cook until soft.
4. Finely chop the garlic cloves, and add this to the pan with the silverbeet leaves.
5. Remove the leaves from the parsley and chop finely. Add to the pan, add salt and pepper to taste, and serve over the gnocchi, sprinkling with freshly grated parmesan to serve.