Warragul Greens with ricotta and pasta

Recipe Source: Iona Ruscitto

**Equipment:**
- Large pot
- Fry pan
- Wooden spoon
- Colander
- Pasta spoon

**Ingredients:**
- 750g Warragul greens
- 500g ricotta cheese
- ½ tsp salt
- 1 Tbl sp oil
- 1 pkt penne pasta
- 2 tsp salt extra
- 30g parmesan cheese

What to do:
1. Fill the large pot with water add 2 tsp salt and bring to the boil.
2. Rinse the greens and remove the leaves from the stems
3. Cut the leaves into slices and place into a bowl.
4. Heat the oil in the pan then add the greens.
5. Cook the greens until they are well wilted.
6. Add the ricotta to the greens and add the salt, then stir through.
7. Once the water is boiling add the pasta and cook for ten minutes then drain.
8. Pour the cooked pasta back into the warm pot, then stir through the ricotta mix.
9. Sprinkle over the parmesan cheese and serve.