The Gardening Program has been a positive experience for all grade 3/4 children. After looking after the gardens the children use the produce to cook delicious food. Here are some of the recipes we have cooked so far. Enjoy!

Ruth and the 3/4 Team

**Tomato Pasta Sauce**

**Ingredients**
- 1 tbs olive oil
- 2 cloves garlic, crushed
- 1 large onion, sliced
- 2 tbs tomato paste
- 1 kg fresh tomatoes or 2 x 400 g cans tomatoes
- 1 red capsicum
- 1 small zucchini, chopped
- 1 tsp sugar
- Salt & pepper
- ½ cup chopped basil
- Parmesan cheese

**Method**
Heat oil in large saucepan over medium heat. Add garlic, onion, capsicum and zucchini and cook until softened. Add tomato paste and cook, stirring for 1 minute. Add tomatoes, reduce heat and simmer for 8 to 10 minutes until thickened. Stir through salt, pepper, sugar, basil and parsley. Serve sauce over pasta and sprinkle with parmesan cheese.

**Apple & Rhubarb Crumble**

**Ingredients**
- 600g rhubarb cut into 3 cm pieces
- 4-5 granny smith apples
- ¾ cup sugar

**Crumble**
- 1 cup flour
- 1 cup brown sugar
- ½ cup shredded coconut
- ½ cup rolled oats
- 100 g butter, melted

**Method**
1. Combine rhubarb with sugar and fruit juice and cook on low heat for 15 minutes
2. Peel, core and cut apples, add to rhubarb and cook approximately 10-15 minutes
3. Spoon into dish
4. To make crumble – mix dry ingredients with butter to form a breadcrumb mixture
5. Place crumble mix on top of fruit and bake at 180°C for 25 minutes