

NONNA CANNABIS

Italian Pasta with Grelos and Cannabis

Hi, I am Nonna Cannabis "The Italian granny who cooks with herbs".

Today I am going to teach you how to prepare pasta with turnip greens, which is the best known recipe for Puglia cuisine in southern Italy, only this time we will add a bit of cannabis.

Ingredients:

- 500 grams of fresh pasta orecchiette
- 1 kg of turnip
- 7-8 anchovies
- 1 cup of cannabis butter
- 1 clove garlic
- 2 peppers

Preparation:

The turnip tops must have the small, well-closed cocoon. Secondary stems should be hard and thin. Then add the finest stems, the new leaves and the tips with the cocoons in hot water and cook them.

When the turnip greens are almost cooked, cook the orecchiette pasta for a number of minutes which will be half of what you will find written on the package.

Meanwhile, heat in a pan butter cannabis, garlic and chili. Now, remove the grelos from the water and toss them in the pan next to the anchovies. Lower the flame, remove the turnip greens lightly and add the half-cooked orecchiette pasta. Spin for 2-3 more minutes and serve hot. This recipe is for 4 people.

This has been all for this week, and do not forget:

Pharmamedic and Nonna Cannabis are here to give you a healthier life!

NOTE: If you are starting to consume this type of recipes, we recommend using small doses of herbs to prevent future adverse reactions in the body.