



Two of the best

Green Connect has over 100 supported staff members from former refugee or youth backgrounds. With so many people working across Zero Waste, Staffing Solutions, the Op-Shop and of course Fair Food, it really helps to have staff who can transition into leadership positions, where they can help to support and build capacity among our less experienced staff.

Ama (left) and Su Meh (right) are great examples of people who have made this step.

Ama and Su are two incredible people to work with, in incredibly different ways. Su is a perfectionist – always going above and beyond to finish off whatever job she is doing to absolute perfection. She is diligent, caring and supportive of others, and passionate about what she does. She's always the one at the farm who holds up the veg box packing line to make sure everything looks as good as it can.

Ama is funny and strong! All our staff love working with her because she always puts a smile on everyone's faces with her jokes and commentary. She's fantastic leading a team at the farm or at a large festival, and constantly has everyone in amazement by insisting on carrying everything on her head across the stretch of the farm.

It's a real pleasure having these two on the team, knowing that they will play a big part in leading our farm into the future.

Enjoy

Cal Champagne
Green Connect Farm Manager

Easy Garlic Kale

Ingredients

- 1 bunch kale
- 1 teaspoon olive oil
- 1 teaspoon garlic, crushed and diced

Method

Remove and discard stems from kale and chop up into small pieces. Heat olive oil in a large pan over medium heat; cook and stir garlic until sizzling. Add kale to the pan and place a cover over the top. Cook, stirring occasionally with tongs, until kale is bright green and slightly tender, 5 to 7 minutes.



Source: <https://www.allrecipes.com>

Leek omelettes

Ingredients

- 2 eggs
- 1 cup of milk
- Shredded cheese of choice
- 2 Leek cut into circles all the way up to where the leaves begin to separate.
- 3 clove garlic crushed and finely minced.

Method

Heat oil in a pan. Add diced garlic and chopped the leek and cook down until golden. Whilst cooking add eggs, milk, and shredded cheese into a bowl and beat.

Once leek and garlic have cooked down, add egg mixture and turn the heat down to low. Cover with a pan top or chopping board and cook slowly, pulling up edges with a spatula while cooking.

Serve on toast with butter (optional).

