

Bestwood



Clevercooks

TOMATO & BASIL PASTA



INGREDIENTS

- 1 tsp olive oil
- 1 small onion, finely chopped
- 1 garlic clove, crushed or finely chopped
- 400g chopped tomatoes
- 2 tbsp tomato purée
- 2 tsp dried mixed herbs
- 1 pinch ground black pepper
- 350g dried spaghetti
- 1 tbsp chopped fresh basil, to garnish

PREP TIME

- Prep | 5 m
- Cook | 15 m
- Ready in | 20 m
- serves 4

PROCEDURE

- 01** Heat the oil in a saucepan or frying pan. Add the onion and cook over a medium heat for 3 to 4 minutes, until soft.
- 02** Add the garlic, and cook gently for another minute. Add the chopped tomatoes, tomato purée and mixed herbs. Season with pepper and then simmer gently, stirring occasionally until the sauce is thick and rich.
This sauce makes a great cover for some hidden veg to help towards your 5 A Day
- 03** After the sauce has been simmering for 8 to 10 minutes, start cooking the spaghetti according to pack instructions.
- 04** Drain the spaghetti and serve with the sauce, topped with fresh basil or other chopped herbs, if you like.