



# TOMATO PASTA SAUCE



## INGREDIENTS

### SERVES 6

- 1 tbsp olive oil
- 1 garlic clove
- 1 onion
- 500g passata (or fresh tomatoes, peeled and chopped)
- ½ cup fresh basil
- Salt and pepper

## FROM THE GARDEN

- Tomatoes
- Onions
- Basil

## EQUIPMENT

- Chopping boards
- Sharp knives
- Large saucepan
- Wooden spoon

## INSTRUCTIONS

1. Finely slice the onion and mince the garlic.
2. Heat the oil in a large saucepan over medium heat. Add the garlic and onion and cook for 3-4 minutes until softened but not browned.
3. Add the passata or fresh tomatoes, and simmer for 8-10 minutes, until thickened.
4. Stir through the salt and pepper and basil, adjusting the seasoning as required.