

Pasta and tomato sauce recipe

Prep time 5 mins

Cooking time 15 mins

Serves 4

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

Instructions

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.

Add the garlic, and cook gently for another minute. Add chopped tomatoes, tomato purée and mixed herbs. Season with pepper then simmer gently, stirring every now and again, for 15 minutes or until the sauce is thick and rich.

After the sauce has been simmering for 8 to 10 minutes, start cooking the spaghetti according to pack instructions.

Drain the spaghetti and serve with the sauce, topped with fresh basil or other chopped herbs, if you like.