

Classic Tomato Sauce

Equipment

Chopping Board



Paring Knife



Frying Pan



Measuring Spoons



Flat Edged Wooden Spoon



Ingredients

Sauce:

small bunch of Basil



1 clove garlic



sea salt and ground black pepper



olive oil



x1 (400g) tin chopped tomatoes



Method

1. Wash your hands



2. Pick the basil leaves. Set aside for later. Chop up the stalks



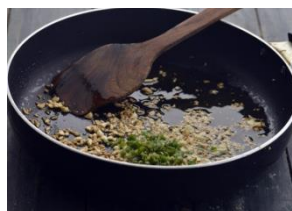
3. Peel and slice the garlic



4. Heat a large frying pan on a **medium** heat. Add 1 tablespoon of oil



5. Add the garlic Fry for 1-2mins then add the **chopped** basil stalks.



6. Pour in the tomatoes. Stir and bring to the boil. Add a pinch of salt and pepper.



7. Stir in the basil leaves and serve or store for later

