

# Pasta with Classic Tomato Sauce

## Equipment

Chopping Boards  
Brown and white



Paring Knife



Large Saucepan



Frying Pan



Measuring Spoons



Flat Edged Wooden Spoor



Small Colander



Grater



Bowl



## Ingredients

**Sauce:**

small bunch of Basil



$\frac{1}{2}$  onion



1 clove garlic



$\frac{1}{2}$  Fresh Red Chilli



sea salt and ground black pepper



olive oi



x1 tin chopped tomatoes



**Pasta:**

125g pasta



75g Parmesan Cheese



(or any hard cheese alternative, such as Cheddar)

## Method

1. Wash your hands



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



2. Peel and chop the garlic. Finely slice the chilli



4. Peel and chop the onion



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



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



7. Add onion to the frying pan. Stir until softened and lightly golden (about 7 minutes)



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



## Pasta

9. Boil a large pan of salted water on a **high** heat



10. Add the pasta to the saucepan of boiling water. Cook for 8-10 minutes



11. Drain the pasta in the colander then return it back into the pan.



12. Grate the cheese



13. Stir in the tomato sauce and add the cheese and Basil leaves

