

Tomato Sauce

Rowville Primary School
Kitchen Garden Recipe

Ingredients

1 x 700ml jar of Tomato passata,
1 medium onion,
1 clove of garlic,
1 teaspoon of dried basil (or fresh basil)
½ tsp salt,
1 tsp sugar.
Parmesan cheese to serve
parsley.

Equipment

Chopping board,
knife, non-slip mat,
medium saucepan, wooden spoon,
measuring spoons.



Method

Peel and dice the onions, peel and chop the garlic. Heat the saucepan with 1 tablespoon of olive oil, add the onions and garlic, cook gently until soft. Add the basil, salt and sugar. Add the passata. Stir over gentle heat until warmed through. Taste for seasoning.

Serve on your pasta with parsley and cheese.