

Classic tomato ragu

Ingredients

- 1 onion
- 1 clove garlic
- 1 x 15ml spoon oil
- 2 x 400g canned chopped tomatoes
- Handful of fresh basil
- Black pepper



Equipment

- Knife, chopping board, garlic press, measuring spoons, saucepan, wooden spoon.



Method

1. Prepare the onion and garlic:
 - Peel and chop the onion;



- Peel and crush the garlic.



2. Fry the onion and garlic in the oil for 5 minutes, until soft.

- Peel and crush the garlic.



3. Fry the onion and garlic in the oil for 5 minutes, until soft.



4. Add the tomatoes and tear in the basil leaves.



5. Add a few twists of black pepper, then allow to simmer gently for 30 minutes (longer if possible).



You may wish to serve the tomato ragu with pasta if so:

- after 15 minutes, put a large saucepan of water on to boil. When rapidly boiling, add the pasta and cook for around 10 minutes until *al dente*. Drain;



Mix the cooked pasta and tomato sauce together.

