

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



Method

Prepare the onion and garlic by peeling and chopping the onion and crushing the garlic.

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

Add the tomatoes and tear in the basil leaves.

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

Put a large saucepan of water on to boil. When rapidly boiling, add the pasta and cook for around 10 minutes until al dente and drain

Mix the cooked pasta and tomato sauce together.