



Simple spaghetti

For 4 people

Read first

- Fire can burn, children must be watched by an adult at all times
- Remember the pan will get very hot

Equipment

- Knife
- Board
- Pan
- Wooden spoon

Ingredients

- 360g dried spaghetti
- 1 tbsp oil
- 1 garlic clove, crushed
- 1 large onion
- 400g can chopped tomatoes
- 1 tbsp tomato puree
- 1 tsp dried herbs
- black pepper
- grated cheese to serve



Chop the onion and boil water

Chop the onion and garlic

Open the can of tomatoes

Get the tomato puree, sugar and herbs ready

Put a large pan of water on to boil. Add spaghetti when it comes to the boil. Cook for time on packet



Cook sauce

Put 1 tbsp oil in the frying pan and gently fry the onions and garlic for about 5 minutes until onions are going clear

Add the tinned tomatoes and stir together

Add sugar, tomato puree and herbs and cook for another 15 mins



Cook and eat

Drain spaghetti and put back in pan

Add the tomato sauce to spaghetti and stir

Twist of black pepper

Serve with grated cheese



- 10 minutes preparation



- 20 minutes cooking time