

Tomato Pasta



Ingredients

1 garlic clove
2 tbsp olive oil
1 can chopped tomatoes
Hot paprika
Frozen peas (optional)
A few leaves of fresh basil
Penne pasta
Salt + pepper
1-2tbsp crème fraîche
Parmesan cheese (grated)

Equipment

Casserole pot
Chopping board
Saucepan
Grater

Method

1. Firstly, make the tomato sauce: finely chop the garlic and gently heat in the pot with the oil. Before the garlic has turned brown, add the chopped tomatoes and allow to simmer. If you wish to add green peas, add at this point. Then season with salt, pepper and paprika. Keep on low heat until the peas have cooked.
2. Add a few fresh basil leaves and stir with a wooden spoon every so often, to prevent the sauce from sticking and burning to the pot.
3. Stir the crème fraîche into the tomato sauce and combine.
4. In a saucepan, cook the pasta in boiling water for 12 minutes (or as indicated on the packet) and until al dente.
5. Place the pasta on a plate and cover with the sauce. Add the grated parmesan cheese.
6. Delicious served with a green salad.