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, saucepan.

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.

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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).

Mix the cooked pasta and tomato sauce together.

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;

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