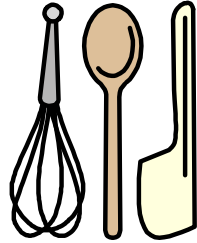


Pasta Sauce



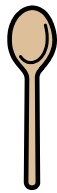
Equipment Needed



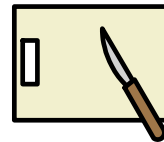
Saucepan



Frying Pan



Wooden Spoon



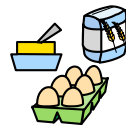
Chopping board



Knife



bowl and spoon

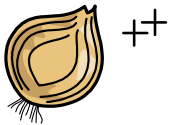


Ingredients

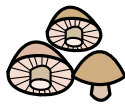


200g Pasta

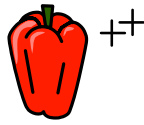
Vegetables of your choice e.g



onions,



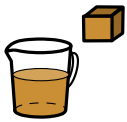
mushrooms,



peppers etc



1 tin of tomatoes



1 stock cube



1 clove of garlic



1/2 teaspoon



of oregano

and

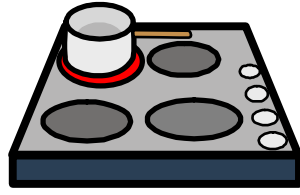


basil

leaves



Grated Cheese on top



1. Heat the hob to high



2. Boil the water in the kettle



3. Put the pasta in the



saucepan with the hot water.



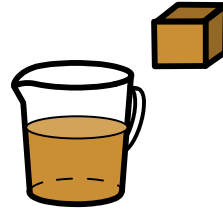
4. Put your vegetables in



the frying pan and fry.



5. Add tomatoes, garlic,



herbs and stock cube



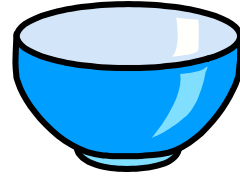
6. Simmer everything



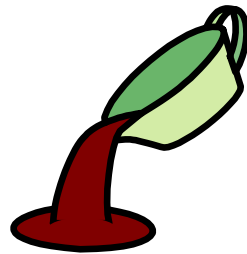
until pasta is cooked



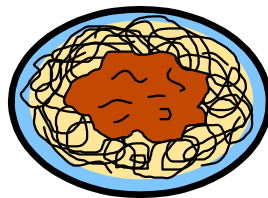
7. Drain the pasta



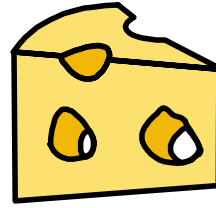
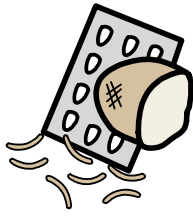
and put in a bowl.



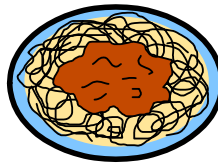
8. Pour the sauce onto



the pasta.



9. Grate the Cheese onto



the pasta.



10. Enjoy!

