

# Tomato Sauce

Makes 10 small servings

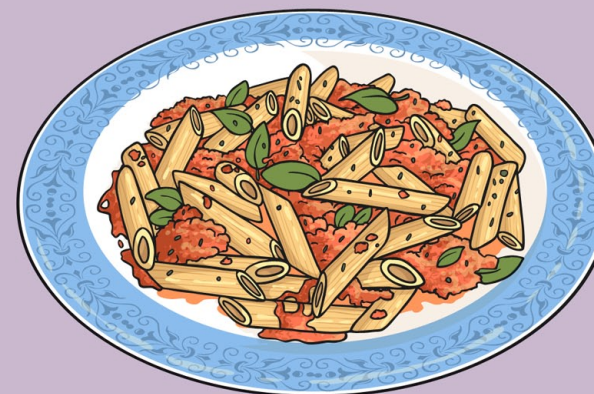
twinkl

## Ingredients

2 tbsp extra virgin olive oil  
1 medium onion, chopped  
2 garlic cloves, crushed  
2 x 400g cans of chopped tomatoes or 1kg ripe tomatoes  
2 tsp balsamic vinegar  
2 tsp sugar  
1 large handful basil leaves, torn into small pieces  
Salt and freshly ground black pepper  
Finely grated parmesan cheese, to serve  
500g whole wheat pasta.

## Equipment

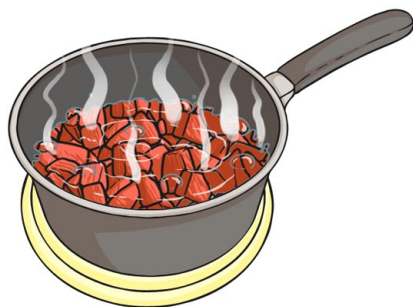
2 medium sized pan  
1 large sized pan  
Colander  
Grater  
Teaspoon  
Tablespoon  
Chopping board  
Safe Knife  
Oven gloves



**Safety Note:** Very close adult supervision is needed when using the hob.

**Step 1.** Heat the oil in a medium saucepan and gently cook the onion for around 5 minutes until softened.

**Step 2.** Stir in the garlic and cook for a few minutes. Then add in the tomatoes, balsamic vinegar and sugar.



**Step 3.** Season with a tiny pinch of salt and pepper, then simmer for around 15 minutes, stirring occasionally.

**Step 4.** Stir in the basil leaves, leaving a few to garnish, and cook for a further 5 minutes.



**Step 5.**  $\frac{3}{4}$  fill a large pan of water and bring to a rolling boil, add a pinch of salt. Cook the pasta according to the packet instructions.

Once the pasta is cooked, carefully drain in a colander over the sink.

Stir the pasta into the sauce. An adult should remove the pan and drain the hot water.