



# PASTA SAUCE

A simple pasta sauce that's packed full of flavour!



EASY



5 MINS



20 MINS



4

## Ingredients

- 1 tbsp olive oil
- 1 diced onion
- 1 clove crushed garlic
- 1 tbsp tomato paste
- 1 tsp sugar
- 2 tbsp basil
- 2 410g cans SPC crushed tomatoes

## Instructions

1. Heat the olive oil over high heat in a saucepan. Add the onion and garlic and cook for 3 minutes, or until onion is softened.
2. Add the tomato paste, sugar and basil and cook for one minute.
3. Add the crushed tomatoes and reduce heat to low. Allow the sauce to simmer for 10-15 minutes or until sauce is thickened.
4. Add salt, pepper and additional basil to taste.