



## PASTA WITH A TOMATO, GREENS AND HERB SAUCE

<b>Season:</b>	<b>Anytime</b>
<b>From the garden:</b>	<b>Spinach, kale, oregano, parsley, tomatoes (frozen)</b>
<b>Type:</b>	<b>Dinner</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	<b>Italy</b>
<b>Serves:</b>	<b>5 serves or 30 tastes</b>
<b>Source:</b>	<b>Andrea Habacht, GTT kitchen specialist, Oropi school</b>

### Equipment

- \*chopping board and knife
- \*bowls
- \*large saucepan x 2
- \*wooden spoon
- \*measuring spoons
- \*colander
- \*grater

### Ingredients

- \*500 g fresh tomatoes or 1x 400g can
- \*1 onion
- \*2 garlic cloves
- \*big handful of greens
- \*handful of fresh herbs
- \*1 tsp dried basil
- \*1 tsp salt and pepper to taste
- \*2 tbsp tomato paste
- \*500 g dried pasta
- \*grated cheese to serve
- \*oil for cooking

### Method:

- 1.chop the onion and garlic finely
- 2.dice the tomatoes if using fresh, and chop the greens and herbs (remove any tough stalks)
- 3.heat a little oil in a saucepan and cook the onion and garlic until soft
- 4.add the tomatoes, greens, herbs, paste and seasoning and stir

- 5.put a lid on the saucepan and let the sauce simmer on a low heat for at least half an hour (stir occasionally)
- 6.cook the pasta in plenty of salted water
- 7.grate the cheese
- 8.serve the drained pasta with the sauce and a sprinkle of cheese

**Skills:** *measuring, chopping, grating*