

Learning objective: **Today we are learning...** how to cook pasta, **so that...** we can combine it with tomato sauce to

Pasta in Tomato Sauce

Recipe

200g/8oz pasta (any shape)

1 onion

75g/3oz cheddar cheese or a little parmesan

1 tsp mixed herbs/handful of fresh herbs

400g/14oz tin of tomatoes

Box with lid

Equipment

Chopping board

Colander

Vegetable knife

Saucepan

Wooden spoon

Large container to take home



Method

- 1) Collect equipment.
- 2) Half fill the saucepan with cold water.
- 3) Put the pan on full heat and bring to the boil.
- 4) While you are waiting, peel and chop the onion.
- 5) Add the pasta to the pan once the water is boiling, check the clock and boil for 15 mins.
- 6) Heat the oil in the frying pan, add the onion and fry for 5 mins
- 7) Drain the pasta in a colander over the sink.
- 8) Add the tomatoes and herbs to the onion and simmer for 5 mins.
- 9) Mix the pasta into the sauce.
- 10) Put it into your container and sprinkle with cheese.
- 11) Wash up

Dietary Information

Swap the pasta for gluten free pasta
Swap the cheese for dairy free cheese