

Tomato Sauce and Pasta

Ingredients

1 onion
1 med tin chopped tomatoes
1 clove garlic
1 tblsp olive oil
75 grms macaroni
salt and pepper
pinch dried herbs
50 grms cheese - grated (optional)

Method

1. Put a large pan of water on to boil. When boiling add macaroni and boil for 12 minutes or until tender.
2. Peel and chop onion and garlic. Heat the oil in a small pan, add onion and garlic and sauté until lightly brown, stir with a wooden spoon.
3. Add the tomatoes and dried herbs.
4. Simmer gently until well cooked.
5. Drain the macaroni when soft and place in an ovenproof dish. Add sauce and mix well. Sprinkle on the grated cheese and place under the grill until golden brown.
6. Garnish with sprig of parsley.