

Classic Tomato and Basil Ragu



Ingredients

- 1 medium onion
- 1 clove garlic
- 1 tbsp. oil
- Fresh basil leaves
- 1 large tin chopped tomatoes
- 1 tbsp. tomato puree
- Salt and black pepper

Method

1. Peel and dice the onion
2. Peel and crush the garlic
3. Tear or chop the basil leaves
4. Open the tin of tomatoes
5. Heat the oil in a saucepan
6. Gently fry the onions and garlic for 5 minutes
7. Add the tinned tomatoes, puree and basil
8. Season to taste
9. Simmer for 15 minutes until thickened.

This sauce can be spiced up by adding chilli powder, chillies or paprika and served over cooked pasta. It can be used as the base sauce for a pizza or bruschetta. Alternatively, it can be made in to Pasta all'Amatriciana by frying 100g pancetta or diced smoked bacon, 1 teaspoon of paprika and $\frac{1}{2}$ teaspoon of hot chilli powder before adding the tomatoes.