

PASTA WITH TOMATO SAUCE

INGREDIENTS

100	Gms	Pasta
100	Gms	Diced Onion (approx. 1/3rd)
100	Gms	Diced Carrot (approx. 1/3rd)
80	Gms	Diced Pepper (approx. 1/3rd)
10	Gms	Tomato Soup Mix
110	Mls	Boiling Water
40	Mls	Cold Water

ALLERGENS

Contains Gluten and Milk

METHOD

1. Bring a pan of salted water to the boil. Once boiling put the pasta in and stir. Stir every minute for about **8 minutes** until the pasta is cooked.
2. In a separate pan fry off the vegetables in a little oil until half cooked then add the **110ml** of boiling water.
3. Mix the tomato soup mix into the **40ml** of cold water until there is no lumps left.
4. Add the tomato soup paste into the pan of vegetables and water and cook for a further **5 minutes**.
5. Once the pasta has cooked drain it through a colander, place in the pan with the sauce, mix thoroughly and serve.

