



## Fresh Tomato Sauce for Pasta

Serves 5

### From the garden:

Tomatoes  
Garlic  
Basil

### Equipment:

Cutting board  
Knife  
Large pot  
Large sauce pan

### Ingredients:

1 lb	pasta
5	tomatoes on the vine
6 cloves	garlic, sliced
pinch	chili pepper flakes
1 tbsp	dried oregano
1 tsp	koser salt
3 tbsp	extra virigin olive oil
8	basil leaves
1 cup	fresh grated parmesan cheese



### Method:

1. Bring cold water to a boil in a large pot. Add 2 tbsp salt when water boiling. Add enough pasta for 5 (1 lb cooked for a family) (size depends upon appetites or whether serving dish as a meal or snack) and let cook.
2. slice garlic cloves. Place in a cold pan with olive oil. Turn stove on to med heat and let garlic gradually heat up in pan.
3. Cut tomatoes in halves, and then in sixes.
4. Add chili flakes and oregano to the pan. Stir until garlic begins to brown.
5. Add cut up tomatoes to the pan.
6. Add salt to the tomatoes. Stir.
7. Let tomatoes cook on medium heat. When pasta is cooked to al dente, using tongs grab pasta directly from the pot and place in the pan with the tomatoes, allowing some pasta water to be incorporated into the pasta sauce. Stir and mix thoroughly. Finish with chopped basil and grated parmesan cheese.