

# Tomato Pasta

This recipe is so simple, its almost crazy that we have written a recipe for it, but by cooking the sauce for a long time and giving it some care and attention it can become something much greater than its parts.

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## Let's get cooking

1. Slice the garlic. Add 3 tbsp of oil to a medium sized pot or pan, and put on a low heat. Add the garlic and 2 tsp of salt. When the garlic just begins to sizzle and looks a bit translucent add the tomatoes and 1 tsp of pepper. Be careful, you so not want the garlic to brown at all as this will make the sauce bitter.
2. Cook for around half an hour, breaking up the tomatoes with a wooden spoon. You do not want it to boil! It is ready when most of the liquid has reduced, the oil has risen to the top, and it looks rich. Taste to see if it needs more salt or pepper.
3. Meanwhile you can cook the pasta. Put a large pot filled with water onto the hob on a high heat. Bring to the boil. Add 1 tbsp of salt and add the pasta. Cook for around 10 mins, or according to the package instructions.
4. Before you drain the pasta add 5 tbsp of its cooking water to the tomato sauce. Drain the pasta and add it to the pan with the tomato sauce. Keep it on a low heat and give it a good stir, until the sauce sticks to the pasta and it comes together.
5. Serve and eat! Parmesan cheese is a great way to finish it off.

**Feeds 4**

**Meal kit contains:** pasta;  
garlic; tomatoes

**Allergens:** gluten

**Date packaged:** / /

**Use by:** / /

## Ingredients:

500g pasta  
800g chopped tomatoes  
2 cloves of garlic

### Extra ingredients

#### you will need:

Oil or butter  
Salt  
Pepper  
Parmesan cheese (optional)

# Enjoy!