**PASTA WITH TOMATO SAUCE**

**SERVES 2-3**

**SALSA DI POMODORI (TOMATO SAUCE)**

5 mL oil

**![C:\Users\heather\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\8Q6YYQ50\MC900038626[1].wmf]()**5 mL margarine

1 mushroom, finely chopped

¼ medium onion, finely chopped

1 clove of garlic, finely minced

200 mL (4-5) whole canned tomatoes and enough juice to equal 200 mL

25 mL tomato paste

30 mL fresh parsley, chopped

5 mL basil

2 mL sugar

1 mL salt

½ mL black pepper

25 mL parmesan cheese (to sprinkle on top of sauce once cooked)

**INSTRUCTIONS**

1. Finely chop mushroom and onion. Mince garlic.
2. Heat saucepan on medium heat for 2 minutes and then add oil and margarine. As soon as margarine is melted, begin to sauté the chopped mushrooms and onions until onions are soft (1-2 minutes). Add minced garlic and cook for 1 more minute.
3. In a liquid measure, combine whole tomatoes with juice, tomato paste, parsley, basil, sugar, salt and pepper. Break up whole tomatoes with a metal spoon.
4. Add tomato mixture to the onion mixture and simmer gently for on low for 10-15 minutes with lid on. Taste and adjust flavour if necessary.

![C:\Users\heather\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\6AOLY7NE\MC900040045[1].wmf]()**PASTA**

2 mL oil

1 mL salt

125g dry pasta

2L cold water

**INSTRUCTIONS**

1. Bring water and salt to a boil on high heat.
2. Add oil.
3. Add pasta gradually so water remains at a boil.
4. Cook pasta with lid off until al denté. Drain.
5. Serve pasta on plates, top with sauce and sprinkle with parmesan cheese.