



## Vegetable & Basil Pasta Sauce

<b>What to collect</b>	
<b>Ingredients</b>	<b>Equipment</b>
1 onion, finely chopped	chopping board
2 cloves garlic, finely chopped	knife
3 tablespoons olive oil	grater
2 carrot, grated	saucepan
2 zucchini, grated	
2 bottles of tomato passata	
1/3 cup fresh basil, chopped	
1 teaspoon salt	
2 bay leaves	
pinch of nutmeg, grated	
parmesan cheese, grated to serve	

## What to do

1. Heat olive oil in saucepan over medium heat. Add onion and cook till translucent & soft.
2. Stir in garlic, carrots and zucchini and cook for 5 minutes.
3. Add tomato passata, salt & bay leaves and simmer for 20-25 minutes.
4. Stir through nutmeg and chopped basil. Season if necessary.
5. Serve with cooked pasta and topped with grated parmesan