

Roasted Tomato Sauce

What you need:

- 2 onions, chopped up small
- 2 garlic cloves, chopped up small
- 1 big tin of tomatoes
- 50 ml olive oil
- A little bit of salt and pepper
- Some herbs from the garden (like parsley or basil, thyme, oregano)

How to make it:

1. Ask an adult to help you heat a pan.
2. Put the olive oil in the pan and cook the onions and garlic until they are soft and smell yummy.
3. Now, put the cooked onions and garlic into a roasting dish add a couple of sprigs of hard herbs (rosemary, thyme, oregano)
4. Pour the tin of tomatoes over them.
5. Ask an adult to help put the dish in the oven at 160°C. Roast it for 1 whole hour.
6. When it's cooked, mash it up with a masher until it's a bit like sauce.
7. Add some salt and pepper to make it taste good.
8. Sprinkle some fresh (soft) herbs like parsley or basil from the garden on top.

Now, enjoy your tasty roasted tomato sauce on your fresh orecchiette!