



Tangy Tomato Pasta

(Serves 4-6 people - can be stored in the fridge for up to 2 days)

Ingredients

1 x Large onion, chopped
1 x Celery stick, chopped
1 x Carrot, chopped
1 x Leek, chopped
1 x Red Pepper, deseeded & chopped
4 x Tomatoes (medium-sized), roughly chopped
2 x cloves of Garlic, finely chopped
2 Tbsp Olive or Sunflower Oil
 $\frac{1}{2}$ tsp Caster Sugar
1 tsp White Vinegar
Salt & Pepper to taste
400g Dried Pasta (Conchiglie, Farfalle or Penne)
Large handful grated Parmesan cheese, plus a little more for garnish

Instructions

Warm the oil in a large saucepan over a medium heat. Add the onion and carrot. Fry for 3 minutes, stirring frequently.

Add the pepper, celery, leek and a pinch of salt and pepper. Turn down the heat to medium-low. Cover the saucepan with a lid and continue to cook for 10 minutes, stirring every few minutes. Stir in the tomatoes, sugar and vinegar. Turn down the heat to simmer the vegetables for 20 minutes, stirring occasionally.

While waiting for the vegetables, cook the pasta according to the packet instructions.

Remove the large saucepan of vegetables from the heat. Use a hand blender to blend the vegetables to a smooth sauce. Taste the sauce and add more salt or pepper if needed. Return the sauce to a low heat.

Use a slotted spoon to transfer the cooked pasta to the large saucepan. Add the Parmesan cheese to the large saucepan. Stir well to combine and evenly coat the pasta in the sauce.

Serve immediately with a little grated Parmesan cheese across the top.