



## Quickfire Tomato & Garlic Pasta



2 servings



15 minutes

Weeknight dinners don't come any easier than this super simple, yet incredibly delicious pasta dish!

It's moreish as is, but if you want to add a bit of protein you could throw in some cooked diced chicken or chopped sausages to the finished sauce.

The sauce also freezes down perfectly - so make a double batch and put half in a tub in the freezer and you'll have an even quicker meal ready for you at a later date.

## INGREDIENTS

- 1 clove garlic (sliced)
- 1 can whole tomatoes
- Pasta for two (Brett used spaghetti)
- 1 tsp salt
- Parmesan (grated, to garnish)
- 6 basil leaves (optional, to garnish)

## INSTRUCTIONS

1. Cook pasta as directed on the pack
2. While the pasta is cooking, heat a touch of oil in a medium sized fry pan, add the garlic and cook until fragrant
3. Then add in the can of whole tomatoes and bring to a gentle simmer, crush the tomatoes with a potato masher
4. Cook for approx. 10 minutes, if the sauce seems a little thick add in a few small spoons of pasta water
5. Add drained pasta into the sauce and coat
6. Serve topped with grated parmesan and a garnish of fresh basil leaves

## TOP TIPS

There is nowhere to hide with a dish this simple so make sure you buy good quality tinned tomatoes, it will make all the difference.

If something is "missing" you may need to add a pinch or two of sugar.