

Herb Sauce for Pasta

<p>Equipment:</p> <p>Cutting board Small sharp knife Large saucepan Wooden spoon Medium saucepan</p>	<p>Ingredients:</p> <p>4 tbsp. fresh minced parsley 2 tbsp. fresh minced thyme 2 tbsp. fresh minced basil 2 tbsp fresh minced chives 1 L passata 1 tbsp. tomato puree 1/2 tsp. black pepper Salt to taste, optional 1 large onion, finely chopped 4 garlic cloves, finely chopped 5 tbsp. extra virgin olive oil</p>
---	---

What to do:

1. Rinse the fresh parsley, basil and oregano under cold water to remove any dirt and debris. Gently blot the herbs dry with paper towels and set them aside.
2. Chop the onion and garlic on the cutting board with a sharp knife. Set the chopped onion and garlic aside.
3. Add the extra virgin olive oil to the saucepan and heat it over a medium flame.
4. Add the onion and garlic to the pan and sauté them until the onion and garlic start to turn a light golden color. Do not let the garlic or onions burn.
5. Stir the onion and garlic with your wooden spoon, and then add the passata and tomato puree.
6. Add the black pepper and salt.
7. Simmer the sauce over a low flame for approximately 15 to 20 minutes. Stir the sauce often with your wooden spoon.
8. Pull the leaves off of the parsley, basil and oregano and discard the stems. Finely dice the leaves.
9. Add the fresh minced herbs after the sauce has cooked. Stir the sauce with the wooden spoon to evenly distribute the herbs.
10. Add the sauce to cooked pasta (provided by another group), toss and serve