

Tomato, Garlic and Munyaroo Pasta Sauce

Equipment: Chopping board Sharp knife Large saucepan Measuring cups and spoons Scales	Ingredients: 2 tbsp olive oil 4 large vine-ripened tomatoes, finely chopped 2 garlic cloves, thinly sliced 1 fresh long red chilli, deseeded, finely chopped 2 tbsp chopped fresh continental parsley ½ cup of fresh munyaroo leaves Fresh continental parsley, extra, to serve Baby rocket leaves, to serve Packet pasta 500g
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What to do:

1. Before cooking the sauce, boil the water for the pasta. Cook pasta as directed on the packet.
2. Prepare all ingredients as outlined in the ingredient list.
3. Place oil in a large frypan and gently heat. Add the thinly sliced garlic and cook on a gently heat. Take care not to burn the garlic.
4. Add chopped tomatoes, chilli, parsley, and munyaroo.
5. Cook these ingredients for 10 mins on a gentle heat. If the sauce becomes too thick add a little water.
6. Toss sauce and rocket through cooked pasta and serve.