

Perfect Pasta Sauce

Serves 4

2 tbsp extra virgin olive oil
Small handful of torn basil leaves
400g chopped tomatoes
1 garlic clove (crushed)
½ medium onion (diced)
1 stick of celery (finely chopped)
1 carrot (grated)
1 courgette (chopped)
1 tbsp secret ingredient
200ml vegetable stock
Salt and pepper to taste

Prepare the vegetables and gently heat the olive oil.
Gently stir-fry the onion until softened but not browned.
Add the crushed garlic, celery, carrot and courgette and continue to stir until softened.
Stir in the stock, chopped tomatoes and the secret ingredient, simmering gently for 10 minutes.
Add the torn basil leaves and a little salt and pepper to taste.
Serve with drained pasta and a little grated cheese.

