

# Easy Tomato Pasta

## Equipment

- Bowl
- Chopping board
- Sharp Knife
- Tsp
- Heatproof Dish



## Ingredients

**Please bring a container to take home your product**

Serves 2

### Ingredients

1 tbsp Vegetable Oil (WCA to supply)  
1 onion, chopped  
1 garlic clove, crushed  
400g can cherry or chopped tomatoes  
pinch sugar  
few dashes Worcestershire sauce  
100g rigatoni or other tube-shaped pasta  
50g gruyère or cheddar, grated  
chunk of baguette or sliced bread, coarsely grated  
2 frankfurters, sliced (optional)  
Pinch of Salt and Pepper (WCA to supply)

## Method

### STEP 1

Heat the oil in a medium pan and fry the onion for 5 mins until softened and lightly golden. Stir in the garlic and cook for a further min. Mix in the tomatoes and sugar, bring to the boil and simmer for 20 mins. Add a few dashes of Worcestershire sauce and season to taste. This basic sauce can now be chilled or frozen.

### STEP 2

Meanwhile, cook the pasta according to pack instructions. Heat the grill to high. Mix together the cheese and breadcrumbs.

### STEP 3

Drain the pasta and stir into the sauce. Tip in the frankfurters (if using) and spoon into a heatproof dish. Scatter over the cheesy crumbs and grill for 3-5 mins or until bubbling hot and golden. Serve with a simple salad.