Tomato Pasta

Ingredients

1 onion

2 garlic cloves

400g can chopped tomatoes

Pinch sugar

Few dashes of Worcestershire Sauce or tabasco sauce

100g pasta

Utensils

Chopping board

Knife

Scissors

Garlic crusher

Saucepan

Wooden spoon

Colander

Method

Cut one end off the onion and then cut in half lengthways. Peel and slice from uncut end to cut end lengthways all the way across, then cut widthways so you have squares of onion.

Cut both ends off the garlic and peel. Crush into the onion using the garlic crusher.

Open the tin of tomatoes. Using the scissors chop to make the tomatoes smaller.

Place the pan on a low heat; put a piece of onion in and leave until it bubbles then add rest of onion and garlic. Stir until slightly softened and golden.

Add the tin of tomatoes. Put about one-inch of water in the tin and swirl then add so that you get all the juice. Add a pinch of sugar and flavouring to your taste. Bring to the boil stirring in a figure of 8. Once boiled, turn off and remove.

Boil the kettle, place the pasta in the pan and pour water in so it just covers it. Cook until pasta is soft, remembering to only use the fork once to test it. Drain over the sink using a colander.

Put the pasta into the pan with the tomato sauce and stir.