

TASTY TREATS CHUNKY SAUSAGE & TOMATO PASTA



This recipe will serve 4 people

1 tbsp olive oil
4 thick sausages of your choice
2 cloves garlic crushed
1 tbsp tomato puree
400g can chopped tomatoes
500g pack of penne or rigatoni pasta
Basil leaves if you have some
Grated parmesan to serve



Heat the olive oil in a frying pan and when it is hot fry the sausages for about 8 minutes until golden brown and cooked through.

Tip in the crushed garlic and fry for 1 minute.

Stir in the tomato purée and chopped tomatoes and add a little bit of salt and pepper.

Simmer this for 15 mins until the sauce is rich and thick.

While the sauce cooks, boil the pasta according to the instructions on the packet and drain.

Stir in the basil if using, and the cooked pasta into the sauce.

Serve into bowls with parmesan on the top.

This would be a fun recipe to cook with a grown up when you have time. Top tip: best served with crusty bread and a green side salad.