

Pasta Napolitana



Ingredients

- 400g spaghetti
 - 2 tbsp oil
- 1 medium onion, diced
- 2 garlic cloves, crushed
- 2 tins of chopped tomatoes
 - 1 tsp brown sugar
 - 1 tsp dried oregano
- Salt and black pepper
- A few fresh basil leaves roughly chopped, leave some for garnish
- 100g parmesan or any hard cheese grated

Methods

1. Cook spaghetti according to pack instructions.
2. Heat the oil in a large pan, add the onions and then the garlic. Cook for a couple of minutes, being careful not to brown them.
3. Add in the tinned tomatoes and bring to the boil.
4. Stir through the oregano, salt, pepper and sugar.
5. Allow to simmer for about 15 minutes.
6. Add in the torn basil leaves.
7. Drain the pasta, saving a little of the cooking water.
8. Add the sauce to the pasta, stir to coat adding a little of the pasta water if needed.
9. Serve in bowls with a little cheese sprinkled on top and garnished with reserved basil leaves.