Pasta with fresh tomato sauce

Ingredients:

2 teaspoons olive oil
1 small onion, finely chopped
1 garlic clove, crushed
2 medium zucchini, halved lengthways and then sliced
1 medium red capsicum, finely diced
6 medium tomatoes, chopped
1/2 teaspoon sugar
300g pasta
1/2 cup fresh basil leaves
Small handful oregano leaves, finely chopped
Equipment:

Frypan
Large saucepan
Knife
Chopping Board
Mortar & Pestle
Cup measure
½ teaspoon measure
Colander
Wooden Spoon

What to do:

• Heat oil in a frying pan over medium-high heat. Add onion and garlic. Cook, stirring occasionally, for 5 minutes or until onion has softened.
• Add zucchini. Cook, stirring occasionally, for 3 minutes or until just tender.
• Add capsicum. Cook for 2 minutes or until just tender.
• Add tomato, oregano and sugar. Reduce heat to medium. Cook, stirring occasionally, for 10 minutes or until tomato is well cooked.
• Meanwhile, cook pasta in a saucepan of boiling water until tender. Drain in colander. Return to pan.
• Add tomato mixture and basil to pasta. Season with salt and pepper. Toss to combine.