

## TOMATO PASTA

<i>Ingredients</i>	<i>Equipment</i>
250 Grams Pasta	Chopping Boards
Peeled Tomatoes	Knives
5 Spring Onions	Mixing Bowl
5 Mushrooms	Garlic Press
1 Silver Beet Leaf	2 Saucepans
½ Zucchini	Wooden Spoon
2 Cloves Garlic	Casserole Dish
Salt & Pepper to taste	Serving Ladle
2 Cups Water	
Extra Water for the Pasta	

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients
3. ¾ fill the large saucepan and allow to boil, add the pasta and cook until soft. Drain and place in the casserole dish.
4. Cut the peeled Tomatoes into small pieces.
5. Slice Spring Onions
6. Cut Mushrooms into small pieces
7. Rip Silver Beet from Stalk and slice finely
8. Cut Zucchini into small pieces
9. Crush Garlic
10. Place all of the ingredients, including 1 Cup of Water into the a Saucepan and stir. Cook on high until boiling, then simmer until cooked.
11. Mix the Sauce with the Pasta and serve while hot.
12. Enjoy.