

# Ragu sauce

- 1 tin chopped tomatoes
- 1 onion
- 1 pepper
- Dried herbs
- 1 garlic clove
- 1 stock cube



1. Open the tin of tomatoes



2. Peel and crush the garlic and place on your board.



3. Dice onion and chop the pepper into small pieces and place on your board.



4. Crush your stock cube into a jug and make **125ml** of stock with boiling water.



5. Sauté the onion and pepper for **5 minutes** in a pan on **heat 4 or 5**.



6. Add the tomatoes, stock, herbs and garlic to the pan.



7. Simmer on a **heat 3 or 4** for **15-20 minutes**.



8. Wash up whilst the ragu simmers.



9. Season your sauce and turn off the heat. Transfer your sauce to your box.