

Tomato and Basil Pasta

prep time

15 mins

cook time

25 mins

serves

4

ingredients

300g	Penne Pasta
1 tbsp	Sunflower or vegetable oil
1	Onion, diced
2	Carrot, grated
Handful	Fresh Basil chopped
200g	Cheddar cheese
300ml	Single cream
2 x	Chopped tomatoes, tinned
1 tbsp	Tomato puree
500ml	Full fat milk
1 tbsp	Granulated sugar



Method

Heat oil in a large pan, add onion and carrots and cook until soft but not brown.

Stir in chopped tomatoes, tomato puree, sugar & basil, simmer for 10 mins or until vegetables are cooked.

Remove from heat, blender until smooth. Stir in single cream and milk.

Meanwhile cook pasta and drain well.

Combine pasta and sauce and stir in the cheese.