

CRUNCH TIME

Tomato Basil Fettuccini



Serve Information: 1 Plate Of Tomato Basil Fettuccini

INGREDIENTS:

1/2 Bunch basil
1/2 Onion
1 Clove garlic
500g Tomatoes
1 Tbsp olive oil
2 Tsp balsamic vinegar
Salt
Pepper
Fettuccini (from Skills SK015)
1 Tsp grated parmesan cheese
Large pot of boiling water

EQUIPMENT:

Large pot
Chopping board
Sharp knife
2 saucepans
Wooden spoon
Colander
Serving plate
Large spoon



METHOD:

1. Place a large pot of boiling water, three quarters filled, on the stove and bring back to boil
2. Pick the basil leaves (reserving a few to garnish)
3. Roughly chop the basil leaves. Dice the onion and garlic. Roughly chop the tomatoes
4. Put a saucepan on medium heat and add the oil
5. Saute the onion until soft
6. Stir in the garlic and then add the tomatoes and vinegar
7. Season with salt and pepper and continue to cook for around 15 minutes, stirring occasionally
8. Add the fettuccini to the boiling water and cook
9. Take the "prepared earlier" tomatoes that have already cooked and stir in the chopped basil leaves and simmer for few minutes
10. Check if the pasta is al dente. Drain into a colander over the sink and tip the fettuccini back into the pot
11. Pour the tomato basil sauce over the fettuccini in the pot and stir through
12. Serve on a plate with the reserved basil leaves and parmesan cheese sprinkled over the top

ADDITIONAL NOTES:

Large pot of boiling water, three quarters filled



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