

SPAGHETTI POMODORO (V/DF/VN)



Use local or English grown cherry tomatoes for a sweet flavour. Serves 2

All ingredients available from Johns

- 200g dried spaghetti
- 2 tbsp olive oil
- 130g Torridge Valley cherry tomatoes
- ½ tsp Cornish sea salt
- ½ tsp freshly ground black pepper
- 2 cloves fresh garlic, crushed
- 100ml vegetable stock
- 100g passata
- ½ pack fresh basil

Preparation

- Cook the pasta in boiling water as per instructions on the pack.
- Heat the olive oil in a frying pan on a medium heat until hot.
- Add the tomatoes, salt and pepper and fry for a minute.
- Add the garlic and cook for an additional minute.
- Add the stock, passata and cooked pasta.
- Cook for 3-4 minutes until the liquid has reduced slightly.
- Remove the basil leaves from the stalks and tear into pieces.
- Add the basil to the spaghetti & toss lightly.
- Serve with a glass of chilled white wine or Luscombe sparkling fruit drink.