TOMATO AND SILVER-BEET PASTA SAUCE

INGREDIENTS

1 brown onion
2 garlic cloves
4 big tomatoes
2 silver-beet leaves
Herbs (basil, oregano, parsley) just a handful
Olive oil

METHOD

- Dice the onion small.
- Slice the garlic finely or mince in garlic press
- Roughly chop up the tomatoes
- Slice the sliver-beet thinly, do not use the stems
- Tear up the basil; chop the oregano and parsley roughly
- In a fry pan add the oil and onion and put on a med heat cook until soft but not browned.
- Add the garlic and cook for 1 min
- Add the tomatoes and silver-beet and cook on med heat for 10 mins stirring occasionally.
- Add the herbs and cook for 5 mins
- Toss the pasta through the sauce and serve.