Rossella
FAMILY TRATTORIA • SINCE 1960

KIDS POMODORO

A simple Italian tomato pasta made for little chefs

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LEVEL	MAKES	TIME
Easy	For 4	25min + cook



Tools

- A saucepan
- A wooden spoon
- A chopping board
- A knife
- A colander
- Grown ups should help with chopping and cooking.



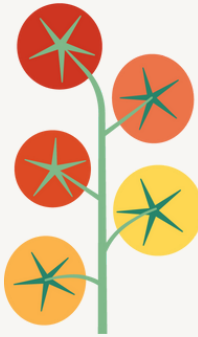
Ingredients

- 400 g pasta (your favourite shape)
- 2 tbsp olive oil
- 1 small onion, finely chopped
- 1 garlic clove, finely chopped
- 400 g passata
- Salt
- Fresh basil leaves
- Grated parmesan, to serve



Little Chef Tips

- Cook the onion slowly to make the sauce sweeter.
- Tear basil leaves with your hands, not a knife.
- Save a spoon of pasta water to add to the sauce





Make the Sauce

1. Ask a grown up to heat the olive oil in a saucepan over a gentle heat.
2. Add the chopped onion and cook slowly for 5 minutes until soft.
3. Add the garlic and cook for 30 seconds until fragrant.
4. Pour in the passata, add a pinch of salt, and stir well.
5. Let the sauce gently bubble for 15 minutes, stirring occasionally.



Cook the Pasta

6. Ask a grown up to cook the pasta in boiling salted water following the packet instructions.
7. Drain the pasta using a colander.

Bring it Together

8. Add the cooked pasta to the sauce and stir gently to coat.
9. Tear in fresh basil leaves and mix again.
10. Serve warm with grated parmesan on top.



Little Chef Challenge

Share a photo of your recipe with us online and enjoy a free gelato next time you visit.



