

Spicy Bush Tomato Sauce

Season: Summer/Autumn

Serves: 30 tastes in the classroom or 6 at home (makes 6 cups)

Fresh from the garden: tomatoes

This sauce is delicious over **Warrigal Green Pasta** (page 172). You will need to prepare the pasta dough in advance if you plan to serve them together.

Equipment:

metric measuring spoons
clean tea towel
chopping board
cook's knife
frying pan
mixing spoon

Ingredients:

1 tbsp Australian extra-virgin olive oil
2 red onions, peeled and finely chopped
2 garlic cloves, peeled and finely chopped
2 tbsp ground bush tomato
2 chillies, finely sliced
1 tsp salt or bush salt
1 tsp mountain pepper
8 medium tomatoes, roughly chopped,
or 3 × 400 g tins whole tomatoes

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Heat the olive oil in the frying pan.
3. Sauté all the ingredients, except for the tomatoes, until the onion and garlic are tender.
4. Add the tomatoes, stir and cook for 10–20 minutes, as time permits.
5. Season to taste.

