Spaghetti with tomato sauce



Time: 20 min.
Difficulty: Easy

Ingredients (2 people)

- **Ingredients**
  - Strained Tomatoes 500g 240 g
  - EVO oil to taste
  - Fresh basil to taste
  - Garlic 1 clove
  - Oregano to taste
  - Salt to taste
  - Spaghetti 180 g

For this recipe we used:



Preparation

1. Heat a pan and brown a garlic clove in some extra virgin olive.
2. Add the ***tomato***, salt and a fresh basil leaf. Cook for 10 minutes.
3. In the meantime bring some water to the boil, add salt and then the spaghetti.
4. Add the pasta to the sauce in the pan after 3/4 of cooking time, along with a ladle of water and finish cooking.
5. Stir in some extra virgin olive oil and fresh basil leaves.