



Pasta with Fresh Herbs

Recipe source: Livestrong.com

Season: Summer

Type: Main

Difficulty: Easy

Serves: Serves 20 to taste

Fresh from the garden: Basil, parsley, oregano.

Equipment	Ingredients:
<ul style="list-style-type: none">• Blender• Cutting board• Small sharp knife• Large saucepan• Wooden spoon• Medium saucepan	<ul style="list-style-type: none">• 2 tsp. fresh minced parsley• 1 tsp. fresh minced basil• 1 tsp. fresh minced oregano leaves• 28 oz. can whole tomatoes• 14 oz. tomato puree• 1/2 tsp. black pepper• Salt to taste, optional• 1/2 large onion, finely chopped• 2 garlic cloves, finely chopped• 3 tbsp. extra virgin olive oil

What to do:

1. Rinse the fresh parsley, basil and oregano under cold water to remove any dirt and debris. Gently blot the herbs dry with paper towels and set them aside.
2. Put the canned tomatoes in the blender and grind them for 30 seconds. Set the tomatoes aside.
3. Chop the onion and garlic on the cutting board with a sharp knife. Set the chopped onion and garlic aside.
4. Add the extra virgin olive oil to the saucepan and heat it over a medium flame.
5. Add the onion and garlic to the pan and sauté them until the onion and garlic start to turn a light golden color. Do not let the garlic or onions burn.
6. Stir the onion and garlic with your wooden spoon, and then add the blended tomatoes and tomato puree.
7. Add the black pepper and salt, if salt is desired.
8. Simmer the sauce over a gently heat for approximately 15 to 20 minutes. Stir the sauce often with your wooden spoon.
9. Pull the leaves off of the parsley, basil and oregano and discard the stems. Mince the leaves.
10. Add the fresh minced herbs after the sauce has cooked for 15 to 20 minutes. Stir the sauce with the wooden spoon to evenly distribute the herbs.