

Mediterranean Pasta Sauce

This is a sauce we created to showcase the olives grown, picked and cured from the SKiPPS garden and the passata we made earlier in the year. We served this sauce to accompany our fresh pasta.

Serves- Sauce for 4 adult meals
or 30 tastes.



Ingredients

300gms black olives
700ml passata (or fresh or tin tomatoes)
1 onion
200gm sun dried tomatoes
Salt and pepper
1 tablespoon tomato paste
Basil
Olive oil
Pinch of sugar
3 cloves of garlic

Optional-
Large handful of spinach or warrigal greens
Jar marinated peppers
Tin crushed tomatoes
1 teaspoon sugar (if needed)

Equipment

Large saucepan
Knife
Chopping board
Wooden spoon
Garlic crusher

Method

1. Dice the onion and crush the garlic.
2. Slice the peppers (optional), sun dried tomatoes and olives into small pieces. Slice the warrigal greens/spinach.
3. Heat a fry pan and add olive oil. Cook the onion and garlic. Season with salt and pepper.
4. Add the tomato paste and briefly fry with the garlic and onions.
5. Add the olives and sundried tomatoes to the pan.
6. Pour in the passata and other tomatoes (fresh or tin) if using.
7. Add the warrigal greens or spinach to the tomato sauce. Mix well.
8. Tear and add basil to the sauce. Taste the sauce and add a teaspoon of sugar and more salt and pepper to taste.

Serve over hot pasta.

