

Tomato and Zucchini Sauce

A simple sauce made with delicious tromboncino zucchini and yellow cherry tomatoes from our SKiPPS garden.

Serves 10 adults or 30+ tastes

Prep: 5-10 min
Cook: 15 min



Ingredients

- 500g yellow cherry tomatoes, halved
- 500g grated tromboncino, lightly squeeze out excess moisture
- 1 large onion, finely diced
- 3 cloves garlic, crushed
- 1 tablespoon olive oil
- 1 tbsp tomato paste
- 400g passata
- 1 tsp dried oregano
- Salt and pepper
- A handful of fresh basil
- Parmesan for serving

Equipment

Frypan
Wooden spoon
Measuring spoons
Measuring cups
Garlic crusher
Grater
Scales

Instructions

1. Soften onion and garlic in olive oil.
2. Add tromboncino and tomatoes and cook moisture out of the zucchini and until the tomatoes start to break down.
3. Add tomato paste and cook for a few minutes.
4. Add passata, oregano and basil leaves.
5. Add pasta water if extra liquid is needed.
6. Toss cooked pasta into the sauce.
7. Serve with parmesan cheese on top.

