



## Cooking with Kash

# SPAGHETTI WITH NAPOLETANA SAUCE



## Ingredients

- 2 tablespoons olive oil
- 2 cloves of garlic, crushed
- 1 bottle of pasata
- 1 sprig of basil
- 1 ½ cups of water
- 1 teaspoon chicken stock powder
- salt and pepper
- 500g spaghetti

## Method

- In a saucepan put olive oil, garlic, and simmer for 1 minute (you don't want the garlic to burn).
- Add the pasata, basil, chicken stock and 1 ½ cups water into saucepan. Stir and season with salt and pepper to taste.
- Simmer for a minimum of half an hour, stirring a few times and continue to season with salt and pepper to taste.
- Bring a large pot of water to the boil, add 1 tablespoon of salt and the spaghetti. Cook spaghetti as per directions on packet.

**FRESH** Food. **FAST** Shopping. **FREE** Parking.

**NOTES & SHOPPING LIST:**

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