

Ragu Sauce

Ingredients

1 tin chopped tomatoes
1 onion
1 pepper
Dried herbs
1 stock cube
1 tablespoon oil

Notes

- **Don't forget your apron!**
- **Please bring a plastic container with a lid to store sauce in.**
- **Check allergies of consumers before serving.**

Method

- 1) Dice the onion and chop the pepper.
- 2) Crush the stock cube into a jug and add 125ml of hot water from the kettle.
- 3) Sauté the onion and pepper in a saucepan for 5 minutes.
- 4) Add the tomatoes, stock and herbs to pan.
- 5) Simmer on a medium heat for 15-20 minutes.
- 6) Season your sauce.
- 7) Remove from the heat and transfer to your container.



Ragu Sauce

Ingredients

1 tin chopped tomatoes
1 onion
1 pepper
Dried herbs
1 stock cube
1 tablespoon oil

Notes

- **Don't forget your apron!**
- **Please bring a plastic container with a lid to store sauce in.**
- **Check allergies of consumers before serving.**

Method

- 1) Dice the onion and chop the pepper.
- 2) Crush the stock cube into a jug and add 125ml of hot water from the kettle.
- 3) Sauté the onion and pepper in a saucepan for 5 minutes.
- 4) Add the tomatoes, stock and herbs to pan.
- 5) Simmer on a medium heat for 15-20 minutes.
- 6) Season your sauce.
- 7) Remove from the heat and transfer to your container.

