Yvonne’s Fresh Vegetable Spaghetti

Ingredients:

Pasta

Vegetables

Onion

Garlic

Tomato Paste

Canned Tomatoes

Crushed Pepper

Method:

1. Soften chopped onions in olive oil over medium heat.
2. Stir in garlic, spices, and tomato paste.
3. Throw in your vegetables and cook until tender.
4. Add canned whole tomatoes and break them up a bit with a spoon. You want the sauce to be chunky.
5. Season and then simmer the sauce until it’s reduced slightly — somewhere between 10 and 15 minutes.
6. While the sauce simmers, cook your pasta.
7. Toss the pasta with the sauce and serve.

