

Tomato and Mushroom Pasta

Ingredients

- 2 tbsp of olive oil
- 1 small white onion (chopped)
- 1/2 tsp of garlic paste,
- 2 tbsp of tomato puree
- 200g / 7oz mushrooms
- 200g / 7oz cherry tomatoes
- 1 tin of cream of mushroom soup
- 300g / 10 oz dried pasta (roughly 3 cups)
- Pinch of salt



How to

1. Heat oil in a large frying pan over medium heat. Sauté onions until soft, then add the garlic paste
2. Chop the mushrooms and tomatoes and add to mixture and saute for another 5 minutes.
3. Add the soup, and the tomato puree to mixture, turn the heat up and allow sauce to boil, reduce heat to simmer.
4. Whilst sauce is simmering, cook pasta in a large pot of salted boiling water until al dente.
5. Stir in sauce on the pasta and enjoy!

