

VEGETABLE PASTA SAUCE



Prep and cook time: 40 minutes

Ingredients

- 2 teaspoons olive oil
- 1 onion, finely diced
- 1 clove garlic, minced
- 1 red capsicum, finely diced
- 1 can crushed tomatoes (no added salt)
- 50g ham, diced
- 2 carrots, grated
- 2 zucchinis, grated

Lunchbox tip: remember to always pack an ice brick when packing ham in the lunchbox

Method

- 1. Heat olive oil over medium heat in a medium sized non-stick saucepan.
- 2. Add onion and garlic. Cook until translucent.
- 3. Add capsicum, tomatoes, ham, carrots and zucchini.
- 4. Cook for 15 minutes or until the sauce has thickened. Stir occasionally.
- 5. Serve with the pasta of your choice.





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