

# Serendipity

## Roasted Tomato and Basil Pasta Recipe

### Ingredients

225g fresh spinach tagliatelle  
2 tbsp olive oil  
1 onion, diced  
1 garlic clove, sliced  
400g canned chopped tomatoes  
100g cherry tomatoes  
1 tsp dried oregano  
100g spinach  
25g chopped basil

### Instructions

1. Half fill a sauce pan with water, bring to boil and add the tagliatelle and 1 tbsp olive oil. Cover and simmer until cooked.
2. Meanwhile, heat the rest of the olive oil in another saucepan. Add the onion, garlic and gently stir.
3. Add the tomatoes, oregano and spinach and stir over a medium heat. Cover and let simmer for 10 minutes
4. When the tagliatelle is cooked, drain and arrange on individual plates. Divide the sauce over the pasta and serve garnished with basil leaves

