



Homemade Pasta with Tomato Sauce

Equipment Needed

- Rolling pin
- Mixing bowls
- Medium-sized pot
- Spatula or wooden spoon
- Cutting board
- Knife
- Your home stovetop or electric burner

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Tomato Sauce

2 tablespoons olive oil (or other vegetable oil)
2 garlic cloves, minced
1 onion, chopped
1 28-ounce can crushed tomatoes
1 teaspoon dried basil
1 teaspoon dried oregano
½ teaspoon salt

Warm the oil in a medium pot over medium heat. Add the garlic and onion. Saute for 5 minutes, stirring frequently. Add the crushed tomatoes, basil, oregano, and salt, and bring to a boil. When bubbling, reduce the heat to low and cover with a lid. Cook while you prepare the pasta, stirring occasionally and adjusting seasoning, if necessary.

Homemade Pasta

4 servings

3 cups all-purpose flour (use up to 1½ cups whole wheat)
¾-1 cup water (add ¾ initially, adding more if needed)
3 tablespoons olive oil (or other vegetable oil)

Fill a pot with well salted water and bring to a boil on the stovetop.

Measure and place all ingredients into the container you are using. If pasta appears slightly dry, add water, one tablespoon at a time. Too wet/sticky, add flour. Knead for about 1 minute, until evenly combined.

Transfer kneaded dough ball onto a lightly-floured work surface. Roll out as thin as possible and cut into desired shapes (use knife, pizza cutter or mini cookie cutters). Dough scraps can be re-formed into a ball, re-rolled, and re-cut once or twice. Remember each re-roll will toughen up the gluten.

Transfer formed pasta to boiling water. Boil for about 3-5 minutes, depending on thickness. Transfer to a serving dish, top with tomato sauce, and enjoy!