

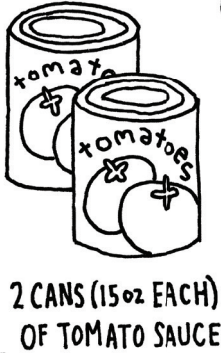
NONNA'S PASTA SAUCE

Have fun and help out in the kitchen. Ask a grownup to help you make this recipe.

Prep time: 15 mins | Cooking time: 1.5 hrs | Servings: 2-3 dinners

INGREDIENTS

3 OR 4 LBS OF RIPE (NOT SQUASHY) TOMATOES



2 CANS (15oz EACH) OF TOMATO SAUCE

2-3 TBSP OLIVE OIL



3 CLOVES OF GARLIC



3 STALKS OF CELERY (SLICED)

1 ONION (CHOPPED IN REALLY SMALL PIECES)



1 MEDIUM CARROT (SLICED)

1 LB GROUND HAMBURGER AND 2-3 ITALIAN SAUSAGES



FRESHLY CHOPPED OREGANO, BASIL, THYME, ROSEMARY (1 TBSP EACH)



PARMESAN CHEESE



CHOOSE YOUR FAVORITE PASTA. (WE'VE DRAWN A FEW THAT WE LOVE!)

FRESHLY CHOPPED ITALIAN PARSLEY (2 TBSP)

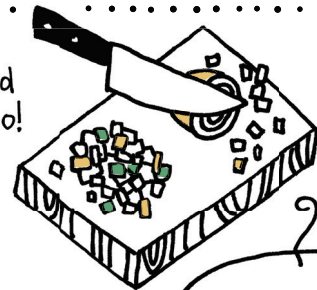
1. First, boil the tomatoes. Leave them in just-boiled water for a few minutes.



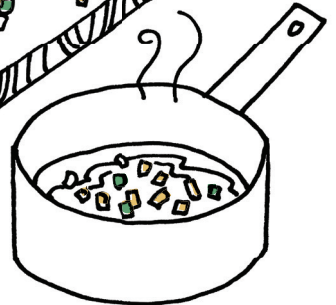
Then take the tomatoes out of the water. The skins should slip off easily.



2. Dice the tomatoes—and the other vegetables too!

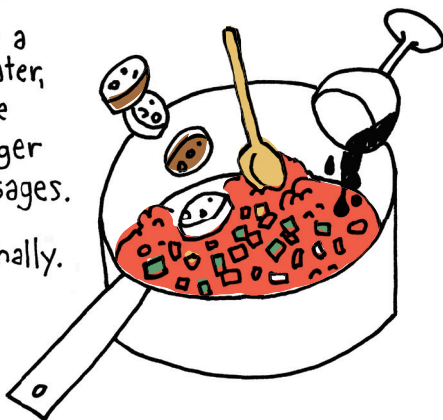


3. Heat the olive oil in a 5 quart pan. Add the sliced garlic, celery, onion and carrot. Sauté for about 4 minutes, stirring every so often.



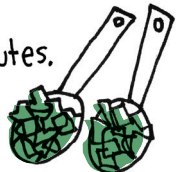
4. Add your diced tomatoes plus the tomato sauce. If your mom has some red wine handy, add a glass to the sauce!

If you're a meat-eater, add the hamburger and sausages. Stir occasionally.

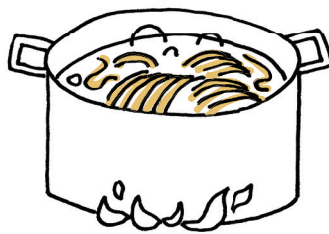


5. Add the oregano, basil, thyme and rosemary.

6. Take a break and let the sauce simmer for 90 minutes. Then add the chopped Italian parsley.



7. Cook the pasta in plenty of boiling water. Add salt just before the pasta. Cook it al dente (cooked but still firm).



8. Stir the pasta with the sauce. Then add freshly grated Parmesan cheese.

9. The last step? Tu mangi! (That's Italian for "You eat!")