

# Zucchini and Cherry Tomato Pasta

<b>Equipment</b>	<b>Ingredients</b>
Small bowl	
Saucepan	Pasta
Frypan	1 red or brown onion, diced
Chopping boards	3 zucchini spiralised
Knives	20 cherry tomatoes halved
Vegetable spiraliser	3 garlic cloves minced
	Half a jar tomato passata
	Olive oil
	$\frac{1}{4}$ cup chopped herbs
	Salt and pepper to taste
	$\frac{1}{2}$ cup parmesan cheese

## METHOD

1. Cook pasta according to instructions
2. Saute' onions in a little oil, add garlic and tomatoes and cook for another 5 minutes.
3. Add zucchini and tomato passata and simmer for 5 minutes, season with salt and pepper.
4. When pasta is cooked, spoon pasta into sauce, adding 2 ladles of pasta cooking water. Stir through herbs, drizzle with extra oil and parmesan cheese.