

## SQUISHED TOMATO PASTA SAUCE SERVES 2

[GoodFood Magazine]

### INGREDIENTS

12 Cherry tomatoes

2 Ordinary Tomatoes(halved)

4 Basil leaves

Fresh Chives

8 Green or Black olives (Optional)

200g Pasta Cooked and kept warm (ADULT JOB)

Olive oil to drizzle

Grated Cheese to serve

### METHOD

1. Put the cherry tomatoes into a large bowl, reach into the bowl and squeeze each one hard until it bursts(watch out they squirt)Pull the tomatoes into pieces.
2. Squeeze the halved tomatoes using a lemon squeezer to make as much juice as you can. Pour this into the bowl.
3. Snip the Basil and Chives or (any herbs you like)into the bowl using scissors. If you are using Olives snip or tear them apart and add to the bowl .Add a drizzle of Olive oil.
4. ADULT JOB. Put the pasta into 2 bowls, spoon on the sauce and sprinkle with grated cheese.