

Greek-Inspired Spaghetti Sauce

Printed from Spaghetti Recipes at <http://www.spaghettherecipes.co.uk/>

Full of the flavours of Greece, this is a really versatile sauce – you could also serve it over chicken or fish.

Ingredients:

1 small onion
5 cloves of garlic
1 tin chopped tomatoes
200g Passata
1 tbsp. capers
1 tsp. dried chilli flakes
15 pitted black olives
2 tbsp. balsamic vinegar
Salt and pepper
50g crumbled feta
5 basil leaves
Olive oil

Directions:

1. Finely chop the garlic, capers, olives, and the onion. You want them all to be in equal-sized pieces.
2. Heat a little bit of olive oil in a large frying pan and add the onion. Sweat it down gently for a couple of minutes and then add the garlic. Cook that for a minute or so.
3. Add the chopped tomatoes, capers, olives, Passata, balsamic vinegar, dried chilli flakes and a healthy pinch each of salt and pepper.
4. Simmer the mixture for at least half an hour or up to two hours.
5. To serve, rip the basil leaves up and sprinkle them over the top along with the crumbled feta.
6. Toss with spaghetti.

Author: Laura Young