



# Tomato pasta

Serves 2  
Prep 5 minutes  
Cooking 15 minutes

## Ingredients

1 clove of garlic, crushed  
¼ tsp mixed dried herbs/  
small handful fresh basil  
1 tin chopped tomatoes  
1 slice of bread, diced or  
torn  
1 mug pasta  
2 tbsp vegetable oil

## Method

1. Put the garlic, herbs, and tomatoes in a microwaveable container. Mix the bread through and add then stir the pasta through, ensure the pasta is completely coated in the sauce.
2. Cover with cling film and pierce 3 times. Cook on High for 5mins. Stir well, add 80ml water, stand for 1 min.
3. Cover again and cook on High for a further 5 mins. Give it a good stir, add a bit more water if starting to dry out. Cook on High for a further 4 mins. Stir the oil through and serve.