

RIGATONI VEGETABLE RAGU

Ingredients

1-2 Onions, halved and sliced

1 clove garlic, smashed peeled and roughly chopped

1 carrot peeled, split lengthways and diced small

1 stalk celery, diced small

1 capsicum, diced small

1 400g tin tomatoes

½ tsp nutmeg

Basil stalks from pesto group

1 bunch hard herbs washed and picked

1 zucchini split lengthways and diced small

In a medium pot heat a splash of oil.

Sweat onion, garlic, carrot, celery without browning for about 5mins.

Place a large pot of salted water on the stove to boil pasta.

Add capsicum and cook slightly before adding tomatoes and nutmeg.

Add herbs and bring to the boil then reduce heat to simmer.

Add zucchini in the last 10mins cooking.

Remove any herb stalks and stems.

Taste and season with salt and pepper and adjust acidity with a tiny bit of sugar if needed.

Boil pasta till tender, drain and toss pasta through ragu and serve.