**Spaghetti with Tomato Sauce**

Serves 2-3

**Ingredients**

Spaghetti for 2-3 1 clove garlic

5ml oil 5ml oregano

200ml diced tomatoes 5ml basil

100ml tomato sauce 1 bay leaf

25ml tomato paste Salt and pepper to taste

½ chopped onion 1ml Worchester sauce

 5ml sugar

**Method:**

1. Bring a large pot of salted water to a boil.
2. Add spaghetti and cook for 8-9 minutes, stirring occasionally until pasta is al dente, drain.
3. In a medium pot, sauté (add oil) chopped onion and minced garlic until soft, not brown.
4. Add all remaining ingredients.
5. Bring sauce to a boil, then immediately reduce heat to a simmer. Simmer sauce with lid on for as long as possible until spaghetti is ready.
6. Remove bay leaf and serve over spaghetti.

