

Pasta with sun-dried tomato sauce

This delightful pasta recipe is tasty and easy to make. Enjoy!

Ingredients

- 300g (10.5oz) Traidcraft pasta
- 1 onion, finely chopped
- 2 carrots, finely chopped
- 2 celery stalks, finely chopped
- 125g (4oz) drained sun-dried tomatoes
- 1 tbsp oil from the tomatoes
- 1 tbsp butter or margarine
- 2 cloves of garlic, crushed
- 2 cans chopped tomatoes
- 1 small glass Traidcraft dry white wine
- Salt & Pepper



Method

1. Chop the sun-dried tomatoes.
2. Heat the oil and butter together in a large pan. Add the vegetables and garlic and cook for about 10 minutes stirring all the time until they begin to soften.
3. Stir in the canned tomatoes, wine and seasoning.
4. Cover and simmer for a further 30 minutes. Stir occasionally.
5. Cook the pasta according to the packet instructions.
6. Blend about half the sauce until smooth using a food processor or blender. Add the pureed sauce back to the rest of the sauce.
7. Serve over the pasta with the cheese and, if desired, a spoonful of crème fraiche.

Buy the ingredients

- [The fair trade ingredients for this recipe are available in the Traidcraft online shop.](#)