**Ragu Sauce**

**For 2 portions**

**Ingredients:**

1 red onion chopped

1 clove garlic crushed

1 tbsp tomato puree

1 tin chopped tomatoes

Fresh basil

Salt, pepper, paprika

**Method:**

* In a saucepan fry the onions until soft
* Add the garlic cook for 2 minutes
* Add 1 tsp paprika and cook through
* Add tomato puree and cook through
* Add chopped tomatoes and simmer until cooked
* Taste and season with salt and cracked black pepper