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INSTRUCTIONS

1. Heat the oil in a large pan and cook the onion for 8-10

mins until starting to caramelise (or for longer if you

2. Tip in the mixed veg, tomatoes, capers and raisins.

final 2 mins of cooking time.

you have a rich sauce.

have time - the sweeter the better). Add the garlic for the

Season well and simmer, uncovered, for 10 mins, or until

3. Meanwhile, boil the kettle. Pour the kettleful of water into

a large pan with a little salt and bring back to the boil.

Add the pasta and cook until tender with a little bite,

then drain, reserving some of the pasta water. Tip the

pasta into the sauce, adding a splash of pasta water if

it needs loosening. Scatter with the basil leaves and

parmesan, if you like, and serve straight from the pan





INGREDIENTS

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Patrick Oldman 2021

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