## We are ready.....

## Roast Quorn with Tomato and Basil Sauce



<u>Ingredients - Serves 5</u>

Suggested portion

Size for recipe

1-2 years - 65g

3-4 years - 85g

Quorn™ roast250g (half a family roast)Onion, peeled60g (1 small)Fresh basil1 tablespoonGarlic, peeled $\frac{1}{2}$  clovesVegetable oil $\frac{1}{2}$  tablespoonTomato purée $\frac{1}{2}$  tablespoonCanned tomatoes, chopped $\frac{1}{2}$  x 200g can

## <u>Method</u>

- 1. Roast the Quorn<sup>™</sup> according to the manufacturer's instructions.
- 2. Meanwhile, chop the onions, basil and garlic.
- 3. Heat the oil in a pan, add the onion and garlic and fry for 2-3 minutes.
- 4. Add the tomato purée, chopped tomatoes and basil to the pan, bring to the boil and simmer for 15 minutes.

Serve with roast potatoes, red cabbage and parsnips