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[™] 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