

## Recipe from Sandra Laprise

This is a simple recipe I have used for years. I think I got it from a Italian cookbook, but I have done it from memory for so long has probably varied.

**2 CUPS COOKED PASTA** (We like spinach gnocchi but fusilli, shells, or bowtie can all be used. You can also use cauliflower florets, cooked chicken or shrimp.)

In saucepan add **1 TBSPS MELTED BUTTER** and **1 TBSPS OLIVE OIL**. **ADD 1/2 CUP CHOPPED ONION** and sauté until tender. **ADD 2-3 CLOVES CHOPPED GARLIC**, or if using garlic from jar, 1 heaping tsp. (Can vary depending on your own taste.) Sauté 2-3 minutes. **ADD 2 CUPS CHOPPED TOMATOES**. **SEASON WITH SALT AND PEPPER**. You can also season with oregano.

**ADD PASTA TO SAUCE** and sauté 2-4 minutes. Remove from heat, put in serving dish and sprinkle with **PARMESAN CHEESE AND FRESH BASIL**. (Omit basil if seasoning with oregano.)

I have made sauce and served over fresh spinach as a side dish too.