Vegetable fettucini with fresh tomato sauce

serves: 4 | prep: 0:10 | cook 0:10



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ingredients

* 2 tsp olive oil
* 2 garlic clove (minced)
* 550 g tomato (fresh, chopped)
* 1 tbs red wine vinegar
* 1 tsp sugar
* 10 basil leaves
* 8 tbs goats feta
* Fettucini
* 3 tsp olive oil
* 1 leek (large, cut into ribbons)
* 2 carrot (large, cut into ribbons)
* 3 zucchini (large, cut into ribbons)
* 1 pinch salt

method

1. To make the tomato sauce: Place oil in a non-stick frying pan, add garlic and heat on low. Cook for 1-2 minutes until garlic becomes fragrant. Add remaining ingredients (except basil and cheese), turn up the heat and simmer for 5 minutes.
2. To make the fettucini: Heat oil in a large non-stick frying pan, add vegetables with a pinch of salt and cook for 2-3 minutes, moving the pan around often. This will give you a lovely crunchy texture but if you prefer soft, cook it for a little longer – you’ll know when it’s done to your liking.

Serve fettucini in bowls topped with sauce, a sprinkling of fresh basil and goats feta.