

An easy Italian pasta created using symbol-supported text



Garlic



and black pepper



pasta



An easy



recipe

for



3 people



The ingredients



200g pasta



1tbsp oil



Water (to boil)



350g passata



200g tinned tomatoes



3 cloves of garlic



Cooked spinach



Black pepper



Hard cheese (to top)



The equipment



Saucepan



Hob



Mixing bowl



Large spoon



Sieve



Plates



Knives and forks



The method

1.



**Boil a saucepan of water until it starts to boil.**

2.



**Add the pasta and cook for 8-12 minutes, or until soft.**

3.



**Stir the pasta every few minutes to prevent sticking.**



**Drain your pasta using the sieve.**



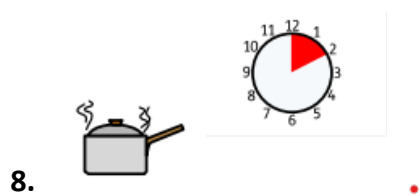
**Add your oil to another saucepan at high heat.**



**Then, add the garlic and spinach, stir, then cook for a couple of minutes.**



**Add the passata, tinned tomatoes, and 100ml water to the pan.**



**Simmer for 10 mins, and your pasta sauce is cooked!**



**Transfer the pasta sauce from your saucepan to your cooked pasta.**



**Add the black pepper, then stir.**



**Sprinkle with hard cheese. Ta-da! You're ready to plate up and serve.**

Enjoy this symbol-supported text recipe? Let us know! We're happy to create more for you to download and use as you please.

### **Helpful resources**

Symbol-supported text copy & paste – [www.widget.com](http://www.widget.com)

More symbol-supported text recipes -

<https://www.widgit.com/resources/lifeskills/food/tomkerridge/index.htm>

[1]Recipe inspiration was taken from Tom Kerridge's Spinach & Ricotta Bake on widget.com.

Fun fact: Celebrity chef Tom Kerridge donated symbol-supported recipes to one of our nearby schools – Ganton School!