Parallel Pasta Sauce Recipe

Gather Ingredients: 1 onion, 1 red pepper, 1 green pepper, salt, pepper, additonal seasoning depending on taste, pasta, tomato puree, cooking oil, pasta.

Gather Resources: pot with water, pan.

Put pot with water on the stove top and heat to boil.

When water reaches a boil, lower the heat and add the pasta.

Cook the pasta in the water, to the desired softness.

When the pasta is cooked, drain in a colander.

While the water is boiling, chop onion and peppers to desired size.

While the pasta is cooking, add the oil to the pan and heat.

When the oil is hot, add onions and peppers and season. Add tomato puree to the vegetables. Simmer once cooked.

Add pasta to pan of sauce when sauce is simmering.