Single Sequence 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, 2 pans, collander.

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.

Chop the onion to the desired size.

Add oil to a pan and heat.

Once the oil is hot, reduce the heat and add the onion, salt, pepper and other seasoning.

Simmer once cooked.

Chop the red pepper to the desired size.

Add oil to the 2nd pan and heat.

Once the oil is hot, reduce the heat and add the red pepper, salt, pepper and other seasoning.

Simmer once cooked.

Add the peppers from the 2nd pan to the 1st pan.

Clean the second pan.

Chop the red pepper to the desired size.

Add oil to the 2nd pan and heat.

Once the oil is hot, reduce the heat and add the green pepper, salt, pepper and other seasoning.

Simmer once cooked.

Add the peppers from the 2nd pan to the 1st pan.

Clean the second pan.

Add oil to the 2nd pan and heat.

Once the oil is hot, reduce the heat and add the tomato puree, salt, pepper and other seasoning.

Simmer once cooked.

Add the puree to the pan with the vegetables.

Add pasta to pan of sauce when the sauce is simmering.

Serve while hot.