

Spaghetti with tomato sauce and salad (8 persons)

The favorite dish of our German students is spaghetti with tomato sauce and cucumber salad or iceberg-lettuce..

Zutaten:

- 2 cucumbers
- 1 iceberg-lettuce
- 1 kg spaghetti
- 4 cans of peeled tomatoes (425 ml)
- 4 onions
- 2 x 250 ml cream
- 3 cloves of garlic
- vinegar, olive-oil
- meat-broth
- pepper, salt sugar
- majoram, rosemary, oregano
- Parmesan-cheese



kitchenware: 2 big pots, 2 big bowls, kitchen-knife, potatoe-peeler, carving board, spoons, grater, blender or masher.

- Zubereitung:
1. Heat bthe water for the noodles in a big pot.
 2. Heat the olive-oil (5 spoons) in an extra pot.
 3. Peel 3 onions und 3 cloves of garlic, cut them into small pieces and steam them with the olive-oil.
 4. Add the tomatoes and flavor with pepper, salt, broth, sugar, majoram, oregano and rosemary
 5. Boil the tomato-sauce for about 20 minutes.
 6. Take the tomatosauce off the cooker and stirr with the blender or mash with the masher, if necessary: flavor again.
 7. Put the noodles into the boiling water and let them cook.
 8. Pour off the water off the nodles and serve them with the sauce. 9. If wished so you can add grated Parmesan cheese.
 10. Put 250 ml of cream, 3 spoons of olive-oil, 1 1/2 spoon of vinegar and 1/2 grated onion into a bowl.
 11. Flavor the salad-sauce with pepper and salt as you like it to be.
 12. Peel the cucumber, cut it into slices, put it into the first salad-bowl and fold it under the sauce.
 13. Trench the iceberg-lettuce, wash it, let it drip offput it into the second bowl and fold it also into the sauce.

