Spaghetti Napoli
200g spaghetti
1 onion
garlic
3 tablespoons of olive oil
1 can of chopped tomatoes in tomato juice
herbs (oregano, marjoram, basil)
salt
pepper
cheese

1. Peel off and chop an onion. Mince garlic with a garlic press.
2. Heat the olive oil in a frying pan. Add chopped onion and minced garlic. Heat everything for 5 minutes.
3. Pour the tomatoes with juice into the frying pan. Stir the sauce for a while. Add herbs, salt and pepper to taste. Cook for 5 minutes. The sauce is ready.
4. In the meantime boil spaghetti as per instruction.
5. When spaghetti is ready, drain it and mix it with the sauce. Put spaghetti to bowls and sprinkle it with cheese.
Enjoy!

***Kasia***