

servings: 4-6 prep time: 1 min cook time: 40 min freezes?: yes

SIMPLE TOMATO SAUCE

Ingredients:

- 4-5 Roma Tomatoes, chopped
- 3 Tbsp Olive Oil
- 1-2 garlic cloves, minced
- 2 tsp sugar
- Salt & Pepper
- 1 onion chopped (optional)
- Herbs (Basil/Rosemary/Parsley)



Instructions:

1. Warm olive oil on medium heat in a saucepan. If using onion, chop and sauté in olive oil until translucent
2. Add garlic and sauté for 2 minutes until fragrant
3. Add in chopped tomatoes, sugar, salt & pepper, and allow to simmer for 20-30 minutes, until thickened, stirring occasionally as the tomatoes release their juices.
4. Add in any herbs desired, simmer for a further 5 minutes
5. Leave chunky, or use a stick blender to blend until smooth.