



recipe box

QUICK TOMATO SAUCE

Tools & Utensils

- Medium sauce pan; measuring spoon; large wooden spoon

Ingredients

- 3 tbsp. olive oil; 3 garlic cloves, 1 medium onion, minced; 1- 28 oz. can crushed tomatoes; 1- 14.5 oz. can diced tomatoes; fresh basil, minced; salt and pepper to taste

Directions

1. Cook the oil, onion and garlic in a medium saucepan over medium heat, about 2 minutes.
 2. Stir in the crushed and diced tomatoes with their juice.
 3. Bring to a simmer and cook until slightly thickened, 15-20 minutes.
 4. Stir in the basil.
 5. Season with salt and pepper.
 6. When tossing the sauce with pasta, add some of the pasta cooking water as needed to loosen the consistency of the sauce.
 7. Serve and Enjoy.
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