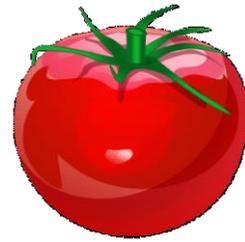




Basic Tomato Sauce



1 Onion

2 Cloves garlic

1 Tin Chopped Tomatoes

1 tblsp Tomato Puree

Handful Fresh Basil leaves (optional, could use dried or mixed herbs)

Good to serve with pasta

1. Peel and roughly chop onion and garlic.
2. Heat a glug of oil in a pan and add onion and garlic. Cook over a medium and heat until softened.
3. Add the tin of tomatoes and tomato puree. Simmer gently until sauce starts to reduce.
4. If using, add the herbs.
5. Remove from heat. Using a hand blender, blend until the sauce is smooth.
6. Season to taste.

If serving with pasta: Follow the instructions on the pack, usually add to boiling water, cook for 10 to 12 minutes, drain and mix the sauce through.