

BASIC TOMATO SAUCE

INGREDIENTS:

- 1 (400g) tin or carton, chopped tomatoes
- 3 tbsp olive oil
- 2 cloves garlic, peeled and finely chopped or grated
- A few leaves of fresh basil, shredded (1/2tsp dried basil or oregano is also fine)
- Salt and black pepper

NOTES:

You can leave the herbs out of you want the sauce to remain 'neutral' for other dishes.

This sauce freezes really well in bags or tubs.

Preparation time:

5 min

Cook time:

15 min

Total time:

20 min



DIRECTIONS:

Place a saucepan over a low heat and add the olive oil and garlic.

Allow to cook very gently for around 2-3 mins so that the garlic does not burn but is beginning to almost melt into the oil.

Add the tomatoes (swill the container out with a few drops of water and add that too).

Bring to the boil and then simmer for around 10 minutes until it reduces slightly and looks a bit glossier.

Add the basil and season with salt and pepper to your taste.

If you like a smooth sauce you can use a hand blender to create your desired texture.