



Basic Tomato Sauce

Difficulty: Easy

Type: Sauce

Serves: 30 tastes

From the garden: Onion, garlic and basil.

Equipment: Medium to large saucepan Wooden spoon Cutting boards Knives	Ingredients: 1 brown onion finely chopped 2 cloves garlic finely chopped 1 Bottle passata 2 cans tinned tomatoes 1 Tbsp. olive oil 1 cup water Small handful basil
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What to do:

1. Finely chop the onion and garlic.
 2. Put the saucepan on stove on medium to high heat and add the oil.
 3. Sauté onions and garlic until fragrant. Add the tinned tomatoes, passata and water and bring to the boil. Add basil and simmer on low heat for 20 minutes partially covered.
 4. Season with salt and serve on pasta.
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