



# BASIC TOMATO SAUCE

## WHAT YOU NEED

- 2 tablespoons of olive oil
- 1 onion, chopped
- 2 cloves of garlic, chopped
- 2 tins of chopped tomatoes
- 1 teaspoon dried herbs
- salt and pepper



## HOW TO MAKE IT

- Pour the olive oil into a frying pan and warm.
- Add the chopped onions and garlic.
- Cook slowly for about 5 minutes, stirring.
- Add all the tomatoes and heat to a gentle bubble.
- Add the dried herbs (thyme, rosemary or oregano are all good).
- Add a large pinch of salt and a few grinds of black pepper.
- Cook gently with the lid off for about 25 minutes, stirring.
- You can eat it as it is, or whizz it in a blender.

## TIP 😊

Use frozen diced onion and a teaspoon of Very Lazy garlic if you don't like chopping.

