



Tomato Pasta Sauce

Ingredients:

- 4 tbsp olive oil
- 2 onions, finely chopped
- 2 carrots, finely chopped
- 2 celery sticks, finely chopped
- 2 garlic cloves, crushed
- 2 bay leaves
- 1 tsp sugar
- 4 x 400g cans chopped tomatoes
- 1 jar passata
- 150ml water

Instructions:

- Heat the oil in a pan and add the vegetables and bay leaves. Stir in the sugar with a pinch of salt. Gently cook for 10 - 15 mins until the veg is tender.
- Stir in the tomatoes, pasta and 150ml water. Simmer gently for 30 minutes until the sauce has reduced by two thirds and is very thick (if you have doubled or tripled the quantities, this may take up to an hour).
- Stir occasionally, particularly towards the end of the cooking time, so that the sauce doesn't catch on the bottom of the pan. If you like your sauce a little thinner, add a splash of water.
- Serve half with pasta and chill or freeze the other half in 1 - 2 batches for later use.