



Simple Tomato Sauce

This simple base sauce can be used on its own as a pasta sauce, or you can use it as a base to a chilli, bolognaise or parmigiana

Ingredients

2 tbsp Olive oil – plus extra for brushing
2 x garlic cloves crushed
1 x 400g can chopped tomatoes
2 tbsp red wine vinegar
1 tbsp castor sugar
Salt and Pepper

Method

- Heat the oil in a medium saucepan, add the garlic cook gently for 2-3mins to soften.
- Add the sugar and vinegar and bring to the boil.
- Then add in the tomatoes simmer gently for 20mins until the sauce has thickened a little, season with salt and pepper.
- For an extra smooth sauce, you could blend with a hand blender.
- You can easily make this your own by adding flavours, things like, basil, chilli, rosemary or olives.

Dan x