

Basic Tomato Pasta Sauce

Serves: 6

Prep time: 20 minutes

Cook time: 20 minutes



1½ serves per portion

Ingredients

1 tablespoon olive oil

1 medium onion, chopped

1kg tomatoes, chopped

½ cup tomato paste

½ cup water

¾ teaspoon dried basil

¼ teaspoon dried thyme

Pinch of black pepper

1 tablespoon balsamic vinegar



Everyday Food

Method

HEAT oil in a non-stick frying pan and cook onion on medium heat until soft (5-10 minutes).

ADD in tomatoes, tomato paste, water, dried herbs, pepper and balsamic vinegar.

SIMMER for 20 minutes until sauce thickens.

Optional: to make this sauce smooth, allow it to cool completely then blitz in a blender or food processor.

Recipe courtesy of Coralie Leslie, Tin Can Bay Branch