

## Classic Tomato Sauce



**Preparation time:** 30 min

**Difficulty:** Easy

## Ingredients

- Pomi Chopped Tomatoes: Two 26-ounce boxes
- bay leaf: 1
- chopped fresh oregano: 1 teaspoon
- garlic cloves, roughly choppe: 2
- olive oil: 1/4 cup
- onion, finely diced: 1
- salt or to taste: 2 teaspoons
- tomato paste: 2 tablespoons

## For this recipe we used:

Chopped Tomatoes Two 26-ounce boxes



## Preparation

Since everyone has his or her version of this sauce, we spent *a lot* of time getting this one right. No surprise, the best results came from using the best ingredients. When it comes to tomato sauce, using poor quality canned tomatoes can leave an acidic or tinny taste in your mouth.

1. Heat the olive oil in a large pot over medium heat. Add the onions, bay leaf, oregano, garlic, and salt and cook, stirring often, until the onions are soft and translucent, about 10 minutes.
2. Add the tomato paste and continue cooking for 5 minutes. Add the tomatoes and stir constantly until the sauce begins to boil. Lower the heat and simmer for 1 hour, stirring every 5 minutes or so to prevent the sauce on the bottom of the pot from burning. Taste and season with additional salt, if desired. Remove the bay leaf before serving.