

Dennis' Master Tomato Sauce



Preparation time: 0 min

Difficulty: Easy

Ingredients

- 14-ounce cans Pomi Chopped Tomatoes: 2
- Pomi Tomato Paste: 2 tablespoons
- Spanish onion, finely diced: 1/2
- Zest of 1 lemon: None
- cracked black pepper: 1/2 teaspoon
- crushed chili flakes: 1/2 teaspoon
- garlic cloves, minced: 6
- minced basil leaves: 1 tablespoon
- minced basil stems: 2 tablespoon
- olive oil: 1/4 cup
- parmesan cheese, grated on a microplane: 1/4 cup
- sea salt: 1 teaspoon

For this recipe we used:

Chopped Tomatoes 2 14-ounce cans



Preparation

This sauce will soon become a staple in your kitchen!

Instructions

Heat a 3-quart saucepan over medium-heat, and pour in the olive oil. When warm, add the onion, season with a pinch of sea salt, and cook until softened and translucent, 6 - 7 minutes. Add the garlic, basil stems, chili flakes, and tomato paste, and cook for 45 seconds, then pour in the Pomi chopped tomatoes. Add the lemon zest, season with sea salt and cracked black pepper, and bring to a simmer. Cook for 10 - 12 minutes, until thickened and bubbly. Remove from heat and stir in the parmesan cheese and basil leaves. Delicious!