

Italian Weekend Tomato Sauce



Preparation time: 25 min

Difficulty: Easy

Ingredients

For this recipe we used:

- 1 Onion: Peeled and finely sliced
- 1 cloves of Garlic: peeled and finely diced
- Basil Leaves: Small handful, torn
- Cracked pepper: to taste
- Olive oil: 3 tbsp, plus a little extra
- Pomì Tomatoes: 1 pack (26.6oz)
- Sea salt: to taste
- Tomato Paste: 1 tbsp

Preparation

Directions:

Heat the olive oil in a medium saucepan over a low heat. Add the onions, season with salt. Cook, stirring often, until the onions are translucent, about 10 minutes. Add in the garlic and cook for 2 minutes. Add the tomato paste and continue cooking for 5 minutes. Add in Pomì Tomatoes and stir constantly until the sauce begins to boil. Lower the heat and simmer on low for 1 hour, stirring ever 10 minutes and adding in the basil leaves halfway though the cooking time. Taste and season with additional salt and pepper, if desired. A good tomato sauce is the foundation for so many wonderful dishes-pasta, pizza, chicken, and fish. So, go ahead, and make yourself some tasty tomato sauce for the perfect Italian weekend. You won't regret it.

Pro Tip: For a silky smooth tomato sauce use **Pomì Strained Tomatoes**. Use **Pomì Finely Chopped Tomatoes** for thicker, chunkier sauce, and if you're looking for more body along with flavor, use up **Pomì Chopped Tomatoes**. Try them all and let us know what you're making tonight with your favorite hero sauce!