

Ultimate Tomato Dip Sauce



Preparation time: 10 min

Difficulty: Easy

Ingredients

- Balsamic vinegar: 1 tsp
- Dried oregano: 1 tsp
- Fresh basil, chopped: 1 small handful
- Fresh parsley, chopped: 1 small handful
- Garlic, finely chopped: 1 clove
- Olive oil: 1 tbsp
- Salt: to taste
- Water: 2 tbsp

For this recipe we used:

Crushed Tomatoes with Basil 13.8 oz



Preparation

We wouldn't be the best tomatoes on the 'gram if we didn't show you how to make a kick-ass tomato sauce in dip form from SCRATCH. That's right!! Grab your Italian Weekend Trio and Crushed Tomatoes with Basil Sauce Starter and let's get SAUCY!

Directions:

1. To a saucepan over medium heat add the Pomì Chopped Tomatoes, garlic, brown sugar, cider vinegar, paprika, chili flakes, salt & pepper. Stir to combine.
2. Let simmer for 10 minutes (stirring often) to allow the flavors to mend. Remove from heat & set aside to cool completely.
3. To a glass jar spoon in the ricotta followed by the pesto. Top with the cooled tomato jam. Garnish with flaked salt & serve with the sliced baguette.