

Tomato Sauce

2 cups



Ingredients

2 tablespoon olive oil

1/2 onion, diced

2 garlic cloves, minced

pinch of salt

1 tablespoon red wine

2 ounces carrots, grated

3 cup tomato sauce or freshly diced tomatoes

1 tablespoon fresh basil, chopped

1 tablespoon fresh parsley, chopped

1 tablespoon fresh thyme

Instructions

In a large saucepan, heat olive oil over medium-high heat and add onions, garlic and a pinch of salt. Sweat onions and garlic until translucent.

Add red wine and carrots, cook down 2 minutes.

Then add tomato sauce and herbs and stir to combine. Turn heat to low and simmer for 30 minutes.

Puree cooked sauce in blender for a smooth texture, add 2 tablespoons water to help liquify, or leave it chunky.

Enjoy on your favorite handmade pasta or use as base to pizza or lasagna!

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