

Mamma's Simple Tomato Sauce

Quick, easy, and delicious: store this staple in the refrigerator for 3-4 days, freeze it in an airtight container, or keep it canned in your pantry for a quick, essential meal. Perfect for pizza or pasta sauce, as well as simmering meatballs and sausage.

Yields 6-8 Servings

INGREDIENTS:

- 3 Tbsp. extra virgin olive oil
- 3 large garlic cloves, minced
- 1/4 cup, 25 grams basil leaves, torn
- 1 28 oz. can San Marzano whole tomatoes or use only the best quality tomato purée
- 1/2 cup water
- 1 tsp. dried whole oregano leaves, crushed between the palms of your hands
- 1/2 tsp. kosher salt, 1/2 tsp black pepper or 1 tsp. PGS (Pastagirl Seasoning)



So quick, so easy — definitely keep this simple staple in your refrigerator, freezer, or pantry. Try to use whole dried oregano leaves and crush the herbs between the palms of your hands before adding them to the sauce. Crushing whole oregano brings out the flavor and aroma and releases natural benefits, including antioxidants and antibacterial and anti-inflammatory effects.

INSTRUCTIONS:

1. Puree tomatoes in a food processor or blender.
2. Heat olive oil in large pot over low heat; add minced garlic and stir no longer than 10-20 seconds. Be careful not to burn.
3. Add tomatoes, water, oregano, basil and salt, then bring to a boil and let simmer over very low heat for 10 minutes.
4. Toss with pasta and top with grated Parmigiano Reggiano and additional freshly torn basil leaves.