



Mamma's Simple Tomato Sauce

So quick, so easy, definitely keep this simple staple in your refrigerator, freezer or in your pantry.

Yields 6-8 Servings

INGREDIENTS:

- 4 Tbsp. extra virgin olive oil
- 3 large garlic cloves, minced
- ¼ cup, 25 grams basil leaves, torn
- 400 grams, 14.5 oz. canned whole tomatoes (Use only the best quality tomatoes)
- 1/2 cup water
- 1 tsp. dried oregano
- ½ tsp. kosher salt



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.

INSTRUCTIONS:

1. Process 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.