



**YIELD:**  
2.5 cups

**COOKING TIME:**  
30 minutes

# quick tomato sauce

## Ingredients

- 5 lbs tomatoes
- 2 tablespoon olive oil
- 1 tablespoon tomato paste
- 3 cloves garlic
- 1 bay leaf
- 1 tsp red pepper flakes
- 3 tbsp balsamic vinegar
- Finely chopped herbs: fresh rosemary, fresh basil, fresh thyme, fresh oregano
- Salt and black pepper to taste

## You'll need

- 3 x 500mL mason jars or Tupperware
- Food processor/blender
- Saucepan
- Spatula
- Cutting board
- Knife

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## INSTRUCTIONS

1



Cut tomatoes in half horizontally. Add tomatoes and cloves of garlic to blender or food processor and blend to a pulp.

2



Put tomato pulp into a saucepan and cook on high heat. Add the rest of the ingredients and bring to a boil. Then lower heat to a brisk simmer.

3



Reduce the sauce by almost half, stirring occasionally to produce about 2 ½ cups of medium thick sauce. This may take between 10-15 minutes. Taste and adjust with minimal salt and black pepper. Sauce will keep up to 5 days in the refrigerator or may be frozen.