

Quick Tomato Sauce



Ingredients:

- 3 tablespoons olive or canola oil
- 1 medium onion, chopped
- 3 cloves garlic, minced
- Salt and pepper
- 1-28 ounce can whole tomatoes, crushed
- 1 tablespoon dried basil
- 1 pinch (1/8 teaspoon) sugar (to reduce acidity)

Directions:

1. In a medium pot over medium-high heat, heat oil. Add onion and cook about 5 minutes.
2. Add the garlic, salt, and pepper. Cook 1 minute.
3. Add the tomatoes, sugar, and basil.
4. Reduce heat and simmer 10-15 minutes.

Great over whole grain pasta.

Makes 6 servings.



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