



HOMEMADE TOMATO SAUCE



INGREDIENTS

400g can chopped tomatoes
2 tbsp tomato puree
2 tsp dried oregano

1 onion, finely chopped
1 garlic clove, finely chopped
2 tbsp olive oil*
salt & pepper*

EQUIPMENT

chopping board & knife

Small pan & wooden spoon

*not provided

STEP 1

- Heat oil in saucepan over a low heat then add onion and cook gently for 4-5 mins or until soft.



STEP 2

- Add garlic and cook for a further minute.
- Tip in tomatoes, puree and oregano and stir.



STEP 3

- Raise the heat to simmer uncovered for 10-12 mins or until thickened and reduced. Add salt & pepper to taste..
- **OPTIONAL:** If you have a stick blender you can blitz until smooth!

