

*a pearl kind of girl*

# Classic Tomato Sauce

- 2 tablespoons olive oil
- 1 onion diced
- 3 cloves of garlic pressed
- 1 teaspoon red pepper
- 2 teaspoons Italian Seasoning
- 3 tablespoons triple concentrate tomato paste
- 15oz crushed tomatoes

In a medium saucepan bring olive oil to a simmer over medium heat. Add onion and garlic, stirring occasionally, until tender. Add red pepper, Italian seasoning blend and triple concentrate tomato paste, stir until tomato paste is well distributed over onions and garlic.

Add crushed tomatoes, cover and simmer for 25-30 minutes. Serve warm over pasta and top with fresh parmesan cheese.

Italian Seasoning suggestion: Morton & Bassett, it is a blend of oregano, basil, thyme, rosemary, onion, parsley, and sage.

Tomato Paste and Crushed Tomato suggestion: look for the following brands, Cento, Mutti, Pomi, San Marzano and San Marzano.

