



The only
TOMATO SAUCE
Recipe you'll ever need

Perfect for pasta, pizza, subs, sandwiches, dipping sauces (the list is truly endless). It's also a winner with kids especially when blended to a smooth paste.

Ingredients

1 tbsp olive oil
1 large onion, diced
2 cloves of garlic, finely diced
1 tbsp tomato puree
1 tbsp Worcester Sauce
2 tbsp fresh basil, finely chopped
1 tbsp fresh oregano, finely chopped
500g tomato passata
Salt & Pepper to season

Method

- 1) Heat the oil in a frying pan. Add the onion and fry for 2-3 minutes, stirring consistently.
- 2) Add the garlic and fry for a further minute before adding the tomato puree. Continuing to stir throughout.
- 3) Once the tomato puree has been in the pan for around a minute add in the Worcester Sauce.
- 4) Once the Worcester Sauce has been stirred into the pan, add the tomato passata followed by the basil, oregano and salt & pepper. Simmer for 5-10 minutes (stirring occasionally), until the sauce has thickened.

This recipe can be stored in the fridge for 3-4 days and is suitable for freezing. Use within 4-6 months for the best quality results.



Featured Product:

Blakemans Cooked Pork & Beef Italian Style Meatballs

Product Code:

PU15BL

Pack Size:

10 x 1kg

