

Easy Tomato Sauce

Ingredients:

2 tbsp Olive Oil
1 medium finely diced Onion
3-5 grated Garlic Cloves
2 tsp Dried Oregano
¼ tsp Red Pepper Flakes (optional)
1 tsp Kosher Salt
½ tsp Sugar (optional)
28 oz can Crushed Tomatoes
¼ cup Wine, Water, Stock, Pasta
Cooking Water

Notes:

This is an easy sauce to whip up. You can simmer it for 10 minutes or up to an hour. Keep your eye on it, so it doesn't become too thick.

- Use the sugar if you find your tomatoes too acidic
- You can substitute dried basil for oregano
- You can saute the onions in stock if you prefer
- The liquids at the end are your choice. Whatever you need to adjust the consistency.

This pairs perfectly with our [Homemade Pasta](#).



Making fresh pasta sauce doesn't have to take hours. This version can be ready quickly for a weeknight meal. Add meatballs, sausage, chicken, or even veggies to enhance the sauce.

Method:

Saute the onions in olive oil over medium heat.

Once soft, add the garlic, oregano, red pepper flakes, and salt - Cook for 1 minute before adding the tomatoes. Rinse out the can of tomatoes with water, wine, or stock. You can also thin out the sauce later with some of the pasta cooking water.

Reduce the heat to simmer for 10-60 minutes. Add your chosen liquid as needed to maintain the sauce consistency.