

Napoli Sauce

Serves: 2

Cooking time: 15 – 20 minutes

Ingredients:

1½ tbsp Olive Oil

½ Onion, diced

1 Clove of Garlic

200g Tin Tomato

3-4 Basil Leaves

2 tbsp Tomato Paste



Method:

1. Heat oil in a small saucepan cook onion and garlic on low heat.
2. Add tomato paste and tomatoes, simmer for approximately 15-20 minutes.
3. Add basil and return to simmer until the flavours infuse.

Notes: This sauce can be used for all types of pasta or as your tomato sauce on a pizza base.