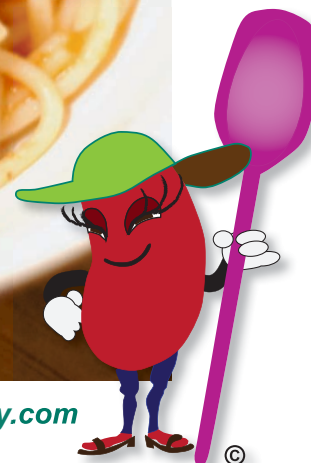


Beans, Rice And Everything Nice

Classic Italian Tomato Sauce



original recipe by beansriceeverythingnice.weebly.com

Ingredients

makes 4 - 6 servings

- 1 small red onion, finely diced
- 2 cloves garlic, minced
- 1/2 teaspoon salt (optional, I don't add any)
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1/2 teaspoon dried thyme
- 1/4 teaspoon crushed red pepper flakes
- 1 156ml (5.5 ounce) can tomato paste
- 1 Tablespoon balsamic vinegar
- 1 cup water, divided into 1/2 cup portions
- 1 796 ml (28 ounce) can Italian tomatoes, diced or whole, blended
- 1 551ml (1 pint) container cherry or grape tomatoes, halved
- 1/4 cup fresh basil leaves, sliced in thin ribbons

1. In a large saucepan over medium heat, dry saute the onions until translucent, adding a splash of water as needed. Add the minced garlic, herbs and crushed red pepper flakes, and combine.
2. Stir in the tomato paste, briefly cooking the paste until lightly brown.
3. De-glaze the pan with the balsamic vinegar and 1/2 cup of the water. Mix well.
4. Blend the canned Italian tomatoes, and pour into the sauce. Clean out the blender with the remaining 1/2 cup water and add to the sauce in the pot. Stir to combine.
5. Bring to a boil over medium-high heat. Reduce the heat to medium-low and simmer for 10 minutes. Add the sliced cherry tomatoes and cook for another 5-10 minutes—until the tomatoes are limp.
6. Stir in the minced basil leaves just before serving.