

# Homemade Tomato Sauce



**Perfect for Summer !**

RECIPES ARE CURATED BY JOHNSON  
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# GF/Vegan Tomato Sauce

PREP TIME: 5 MIN

COOK TIME: 15

SERVINGS: 4

## Ingredients

- 1 Can of natural peeled tomatoes or 4-5 tomatoes previously boiled
- 2 Garlic Cloves
- 2 Tablespoon Olive oil
- 1/2 white onion, chopped
- 1 Table spoon fresh oregano, chopped (or 1 teaspoon dried)
- 1 Bay leaf
- Salt to taste

Optional: Fresh basil

## Directions

1. In a hot pan sauté add the olive oil. Cook the onions until translucent (about 3 minutes)
2. .Add the garlic and sauté for 2 minutes.
3. Add the tomatoes and mash. with a fork or utensil of choice
4. Add the bay leaf and oregano and let simmer on low heat for 10 minutes.
5. Remove the bay leaf and add fresh basil.
6. Holds in the fridge for up to 15 days.