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## Simple Tomato Sauce

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### *Ingredients:*

- 1 24oz bottle *First Field* Pure Strained Tomatoes
- 3 Tb olive oil
- 1/4 whole onion, not chopped
- 2 garlic cloves, crushed but not chopped
- 1/2 ts kosher salt
- 1/4 ts fresh ground pepper
- 1 lb sausage or meatballs (optional)

### *Directions:*

Heat olive oil in large saucepan over medium-low heat and, if using, add meat until browned and almost cooked through. Add onion and garlic and saute until soft and onion is golden. Add bottle of Pure Strained Tomatoes, scraping up any brown bits in the pan, then add salt and pepper.

Simmer on low for 20 minutes, stirring occasionally, then remove onion and garlic.

Toss with your favorite pasta, and enjoy!