

# Tomato Pasta Sauce

**Season:** any

**Serves:** 40 tastes

**Fresh from the garden:** basil, parsley

**Notes:** We are making this recipe to accompany Sweet Potato Gnocchi. For ease of service, we are dividing the recipe into two batches and cooking them in separate frying pans. The gnocchi will be added directly to the frying pans after cooking.

| <b>Equipment:</b>   | <b>Ingredients:</b>                 |
|---------------------|-------------------------------------|
| Chopping boards     | 2 onions                            |
| Knives              | 4 tablespoons olive oil             |
| 2 Small bowls       | 4 cloves garlic, crushed or chopped |
| Measuring spoons    | 4 cans tomatoes, crushed            |
| 2 large frying pans | Salt and pepper                     |
| 2 Wooden spoons     | 2 teaspoons dried oregano           |
|                     | 4 bay leaves                        |
|                     | ½ cup fresh herbs, lightly chopped  |

## What to do:

1. Finely chop onions- add each onion to a separate small bowl.
2. Crush or chop garlic.
3. Heat 2 frying pans on separate cooktops. Add 2 tablespoons olive oil to each pan. Add one onion to each pan and cook the onion over a medium heat until soft. Add 2 cloves garlic to each pan and cook for a few minutes.
4. Add 2 cans tomatoes to each pan along with 2 bay leaves and 1 teaspoon oregano.
5. Bring to the boil, then reduce heat to medium-low and cook for 15 minutes. Season with salt and pepper and add the fresh herbs. The sauce is now ready for the Sweet Potato Gnocchi to be added.