



20mins



# Recipe

## Tomato Sauce



### Ingredients:

- 1 medium sized onion finely chopped
- 1 dessertspoon sunflower oil
- 1 pepper, any colour chopped
- 1 tin plum peeled tomatoes chopped or whole
- 2 tablespoons tomato puree
- 1 teaspoon red wine vinegar
- 25g of butter
- 1 tablespoon fresh parsley or basil

### Method:

Gently cook the onion and pepper in a saucepan until soft. Add all the other ingredients and cook for 15 minutes. This sauce is particularly good with meatballs, a pizza topping and pasta.

If using whole tinned tomatoes remove the lid then take a pair of scissors and chop them in the tin.