

Starfrit : Basil tomato sauce

Recipe for 4 persons



Description

Easy tomato sauce recipe to be served with many of your favorites Starfrit recipes.

Ingredients

Tomato sauce

- 1 Unit(s) Can of crushed plum tomatoes (28 oz)
- 1 Unit(s) Red onion
- 2 Unit(s) Red pepper
- 1 Tbsp Olive oil
- 3 Clove(s) Chopped garlic
- 1 Tbsp Sugar
- 1.50 Tbsp Red wine vinegar
- 1 Bunch(es) Basil leaves

Preparation

- Preparation time **30 mins**

Preparation

Peel and finely chopped the red and white onion. Clean the peppers and slices them. Chop the basil leaves.

Tomato sauce

In a hot pot with some oil, brown the onion, lower the heat and add the red peppers. Cook for 1 minute, add the sugar, the garlic and cook for 5 more minutes. Add the red vinegar, let reduce and add the tomato can. Season to taste with salt and pepper, let it simmer for 10 minutes. Remove from heat and add the basil.

Bon appétit!