



Tomato Sauce

The Tomato sauce is a great sauce to make in large volume. It freezes well and can be used on various dishes

Ingredients:

- 1 diced onion
- 3 minced garlic cloves
- 3-ounces extra-virgin olive oil
- 2 teaspoons dried, basil or use fresh (double up if you're using fresh)
- 1 1/2 (28-ounce) cans of crushed tomatoes
- 1 pinch of red pepper flakes

1. Sauté the onion and garlic in the olive oil over medium heat until translucent, but not brown
2. Add the basil cook 5 minutes
3. Add the tomatoes.
4. Bring to a boil
5. Simmer stirring occasionally
6. Salt and pepper to taste

Prepare Gnocchi according to package directions, add sliced olives and top with fresh basil if desired.