

Pomodoro Sauce

By Audrey Plant

Ingredients

1/2 yellow onion, finely diced
3 cloves garlic, minced
2 tablespoons extra-virgin olive oil, extra for drizzling
1 (28-ounce can) San Marzano tomato purée
1 1/2 teaspoons Kosher salt
1/2 teaspoon black pepper

Instructions

1. In a medium pot, preheat the pot with olive oil on medium-high heat. Sauté onions and garlic until slightly golden brown, about 3-4 minutes.
2. Add tomato purée and season with salt and pepper.
3. Simmer for 30 minutes to 45 minutes on low, stir occasionally.
4. Serve immediately with warm pasta and drizzle olive oil over top.

Notes:

1. Recipe makes sauce for 1 box (roughly 1 pound) of pasta.
2. Simmer for a minimum of 30 minutes, longer is always better.