

Pomodoro Sauce

This delicious sauce is a lighter, fresher version of Tomato Sauce and is super quick and easy to make. It is not cooked and I recommend minimal contact with heat when warming it to serve with pasta. It is also delicious cold, so you could use it in a cold pasta salad or serve it chilled with angel hair or spaghetti on a hot summer day.

This sauce is at its best if made in advance so the flavors meld together. I suggest making it at least four hours before serving, or even a day ahead.

5-6 servings

1 - 28 oz. can Whole Peeled Tomatoes

2-3 cloves fresh Garlic—pressed

1/4 cup fresh Basil—julienned

1/2 tsp. salt (preferably Sea Salt)

1/2 tsp. sugar (or more to your taste)

1/4 cup Extra Virgin Olive Oil

1. Smell the fresh Basil and say “thank you” to God for the good things in life.
2. Combine all ingredients. Refrigerate.
3. I told you this was quick and easy!

