



# TOTALLY VERSATILE TOMATO SAUCE

 Serves: 4

 Prep: 10 minutes

 Cooks in: 15 minutes

## Ingredients

1 tsp oil

1 onion, finely chopped

2 celery stalks finely chopped

A handful of mushrooms

1 garlic clove, finely chopped

1 tin of chopped tomatoes

2 tbsp tomato purée

A pinch of mixed dried herbs

Pepper to taste

## Method

- 1** Gently sweat down the onions in the oil over a low heat, so they soften but do not turn brown.
- 2** Add the celery, mushrooms and garlic and cook until they start to soften.
- 3** Add the tinned tomato and tomato puree with a pinch of mixed herbs.
- 4** Simmer for 10 minutes or so, until the mixture has thickened and the veg is cooked.
- 5** Add pepper to taste.



## Chef's Tips

Shallots are twice as strong in flavour as onions, so you only need to use half as many!

This recipe is also perfect for those tomatoes that are going squashy at the back of the fridge.

## Why not..?

Make twice as much sauce as you need. Allow half of it to cool and freeze it for another quick and easy meal another day.

## Variations

There are loads of ways to use this sauce; add it to pasta for a quick dish, add some chilli powder, cooked mince and kidney beans for a chilli, or layer up with pasta sheets and white sauce for a veggie lasagne!

## \* Freezer Advice

Cool thoroughly and freeze, it will be at its best within three months of freezing. Remember to date and label it before you put it in the freezer!

## 🌾 Allergy Advice

Celery is optional.

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