

HC3S Homemade Tomato Sauce

INGREDIENTS

- 60g onion
- 1 garlic clove
- ½ tbsp oil
- 30g tomato puree
- 230g chopped tomato
- 115ml vegetable stock
- ½ tsp mixed herbs



This can easily be made in batches and frozen.

METHOD

1. Fry onion and garlic in oil until soft. Add tomato puree and cook for a few minutes. Add chopped tomatoes and herbs.
2. Slowly add stock until the required consistency is achieved.
You may not need all the stock.
1. Bring to the boil and then simmer for 10 minutes. Regularly checking the consistency.

Serving Suggestion - use this classic tomato sauce for any of our tomato based recipes like our Vegetable and Bean Burrito.