



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.
3. **You may not need all the stock.**
4. 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.

