

## **Quick Neapolitan Tomato Sauce**

### ***Ingredients***

1 28oz can San Marzano tomatoes in its juice, hand crushed

1 clove garlic, minced

1 tbsp sun dried tomato paste

1/2 tbsp fresh oregano, chopped

1 tbsp fresh Italian parsley, chopped

1 tbsp olive oil

1 tsp sugar

sea salt and black pepper to taste

### ***Method***

Place all the ingredients except the parsley in a large saucepan. Bring to the boil.

Lower the heat and simmer uncovered, for about 20 minutes. Stir frequently.

Purée the sauce in a food processor or with an immersion blender.

Add the parsley.

Taste and adjust seasoning.

Serve with freshly cooked pasta.

***Buon Appetito!***