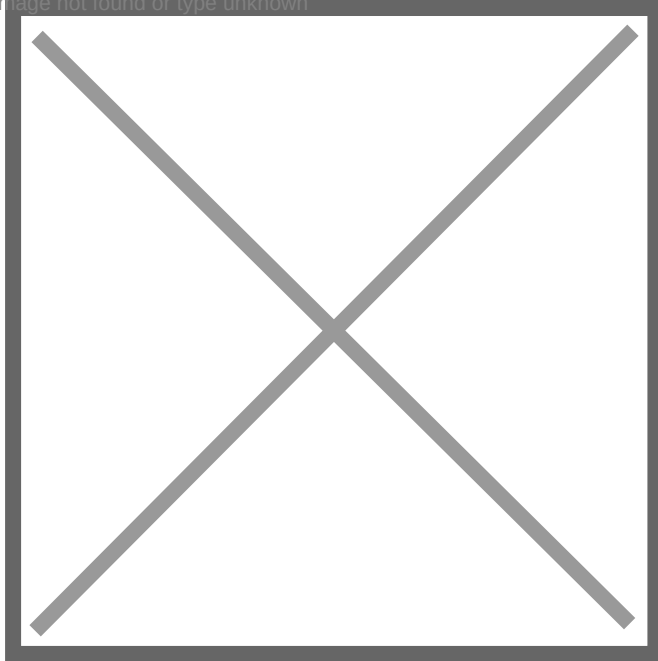




Pomodoro Pasta Sauce

Jacob · 30/09/2024

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Prep Time

1 hr 25 mins

Difficult

Medium

Servings

16

Description

This homemade pomodoro pasta sauce is made with ripe tomatoes fresh vegetables and lots of dried herbs. Serve this kidfriendly flavorpacked sauce over any pasta shape or try it as a dipping sauce with garlic bread.

Ingredients

- - 1 (28 ounce) can diced tomatoes - 2 cups water - 2 cups red wine - ½ (6 ounce) can tomato paste - 2 stalks celery
- with leaves
- chopped - 2 medium carrots
- peeled and chopped - 1 small sweet onion
- chopped - 3 cloves garlic - 1 tablespoon dried oregano - 1 teaspoon dried sage - 1 teaspoon dried basil - 1 teaspoon dried parsley - salt and ground black pepper to taste

Instructions

1. Stir diced tomatoes
2. water
3. red wine
4. tomato paste
5. celery
6. carrots
7. onion
8. garlic
9. oregano
10. sage
11. basil
12. parsley
13. salt
14. and pepper together in a large pot; bring to a boil. Reduce the heat to low and simmer until carrots are tender
15. about 1 hour. Fill a blender halfway with sauce. Cover and hold the lid down with a potholder; pulse a few times before leaving on to blend. Pour into a clean pot. Repeat with remaining sauce. Alternatively
16. use an immersion blender and purée sauce in the pot.