



Homemade Tomato Basil Pasta Sauce

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

This amazing sauce is great over noodles or some kind of vegetable. With a short cooking time, it's fabulous.

Ingredients

- 1 tablespoon butter - 8 small tomatoes
- diced - $\frac{1}{4}$ cup chopped fresh basil - 1 teaspoon olive oil - 1 teaspoon garlic salt - salt and ground black pepper to taste - 1 tablespoon all-purpose flour - $\frac{1}{4}$ cup water - 1 clove garlic
- grated

Instructions

1. Melt the butter in a large skillet over medium heat; cook the tomatoes in the melted butter until they begin to fall apart.
2. 5 to 7 minutes. Add the basil.
3. olive oil
4. garlic salt
5. salt
6. and pepper. Slowly stir the flour into the mixture and cook until it begins to thicken.
7. 5 to 7 minutes. Stir the water through the mixture to break up any lumps of the flour. Mix the garlic into the sauce and simmer another 5 minutes. Serve hot.