

## No Tomato Pasta Sauce

Savannah · 28/09/2024

**Prep Time**

55 mins

**Difficult**

Medium

**Servings**

8

**Description**

This pasta sauce without tomatoes is made with puréed beets and carrots. My husband can't eat tomatoes, but with this sauce, we can still have Italian food once in a while. Serve it over cooked pasta or use it instead of canned tomatoes or tomato sauce in any recipe. Just switch up the spices. I use it as a base for chili, goulash, and pizza too.

**Ingredients**

- - 2 (15 ounce) cans sliced carrots
- drained - 1 (15 ounce) can sliced beets
- drained - 1 tablespoon olive oil - 1 medium onion
- chopped - 4 cloves garlic
- minced - ¼ cup red wine vinegar - 2 tablespoons Italian seasoning - 1 large bay leaf

**Instructions**

1. Gather all ingredients. Dotdash Meredith Food Studios Blend carrots in a blender until smooth. Add beets and blend until smooth. Dotdash Meredith Food Studios Heat oil in a skillet over medium heat. Add onion and garlic; cook and stir until onion is translucent
2. about 5 minutes. Dotdash Meredith Food Studios Stir in puréed vegetables
3. vinegar
4. Italian seasoning
5. and bay leaf; cover and bring to a boil. Uncover
6. reduce the heat to low
7. and simmer for at least 30 minutes
8. or up to 4 hours. Dotdash Meredith Food Studios Dotdash Meredith Food Studios