

Chunky Tomato Sauce



Serves 4 Prep 3 mins

Cooking 22 mins

Easy

Ingredients

3 tbsp olive oil

1 red onion, finely chopped

400g can of chopped tomatoes

1 tbsp tomato puree

1 bay leaf

1 tbsp chopped fresh mixed herbs, such as parsley, thyme & basil

Salt and freshly ground black pepper

1. Heat the oil in a small pan and cook the onion for 2-3 mins until softened.
2. Add the remaining ingredients and simmer for 15-20 mins, stirring occasionally until well reduced and thickened. Add a little water if necessary. Season and serve.