

QUICK PASTA SAUCE!



Kids, get an adults permission to cook this on the stove! This sauce will impress your friends and family!

Bakers Buzzin
CHILDREN. LOVE. COOKING.



Ingredients

- 2 Tbsp Olive Oil
- 2-3 fresh garlic cloves, minced
- 2-3 Tbsp diced yellow onion
- 3-4 roma tomatoes, diced
- 1/4 tsp dried basil or fresh basil leaves
- 1 28 oz can crushed tomatoes (Tuttorosso is great)
- 1/4 tsp dried oregano
- Salt and Pepper to taste
- 1 Tbsp grated parmesan cheese



Cooking Instructions

- With an adult present, heat olive oil in a medium sauté pan over medium heat
- Add minced garlic and sauté 30-45 seconds. Do not allow garlic to brown.
- Add diced onion and continue sautéing 2-3 minutes until onions are softened.
- Add tomatoes with juices, basil and oregano and reduce heat to medium low. Continue simmering about 5 minutes allowing tomatoes to soften and flavors to combine.
- Add crushed tomatoes, parmesan cheese, salt and pepper to taste.
- Simmer 5-10 minutes and serve immediately over your favorite pasta with additional parmesan cheese. Mangia!