

Recipe

Rustic Vegetarian Pasta Sauce



INGREDIENTS (2 - 4 SERVINGS)

24 oz canned Roma tomatoes	2 carrots
1 cup water	2 stalks of celery
1/2 cup white wine (optional)	1 garlic clove
1 large onion	4 tablespoons extra virgin olive oil



DIRECTIONS

STEP1 -Chop the garlic very fine, set aside. Chop the rest of the vegetables in a somewhat coarse chop but uniform in size.

STEP 2 - Place the stock pot on the stove, add the olive oil, and heat on medium high.

STEP 3 - Move the garlic into the pot, lower the flame to medium. Give it a quick stir, then add the rest of the vegetables to the pot. Stir occasionally until the vegetables have softened.

STEP 5- Pour the tomatoes from the can with all the juice into a bowl for the immersion blender or into a blender. Process for 3 to 4 seconds only. It is desirable to have a few pieces of tomato rather than a consistent thin liquid.

STEP 6 - Turn burner up to medium high. Pour the wine into the pot. Stir until the wines is all reduced, then set the flame back to medium.

STEP 7 - Add the tomatoes into the pot, add the cup of water, stir until evenly mixed. Stir occasionally and let it simmer for 20 to 25 minutes on low fame, add salt and pepper to taste.

STEP 8 - When the sauce has thickened add 5 to 6 fresh basil leaves or the dried basil. Turn off the heat. Use a few of the remaining basil leaves for decoration on top of the dish before serving.

Tip: When adding the tomatoes to the pot, remove the pot from the heat first. Wait a few seconds so it can cool before adding the tomatoes to the pot. This will save you from getting sprayed by hot oil.

Buon Appetito!

Recipe created from Deb and Massi from Italy Unfiltered.

