

# RED SAUCE



## INGREDIENTS:

- a can of whole, peeled tomatoes
- yellow onion, diced small
- handful of garlic cloves, minced
- fresh basil leaves
- olive oil
- pinch of red pepper flakes
- salt + pepper
- parmesan cheese

THIS IS A BASIC RED SAUCE — YOU CAN ADJUST ANY OF THE INGREDIENTS TO TASTE, OR ADD WHATEVER RANDOM VEG THAT YOU HAVE JUST ROLLING AROUND IN YOUR FRIDGE.



## STEP ONE: Sauté

Chop up your onion, garlic, and basil and throw them into a pot with olive oil heated over medium heat.

Season with salt, pepper, and however many red pepper flakes seems right to you.



## STEP TWO: Add the Tomatoes

As soon as the onions and garlic have softened, add the can of tomatoes to the pot.

Use the spoon to crush the whole tomatoes so that they can reduce.

If you're simultaneously cooking pasta (why wouldn't you be?) add a splash of the pasta water.

Simmer on low heat for 20-30 minutes.



## STEP THREE: Plate and Serve

Twirl the pasta onto a plate, scoop some sauce over it, and throw some fresh basil and parm on top.

