

Quick Tomato Basil Sauce

Serves: 4

Prep Time: 5 minutes

Cook Time: 15 minutes

Ingredients:

- ¼ cup olive oil
- 4 medium garlic cloves, peeled and sliced
- 28 ounce whole San Marzano tomatoes
- 1 teaspoon kosher salt
- ½ cup roughly chopped basil leaves, plus more for garnish
- 8 ounces spaghetti or bucatini pasta



Method:

1. In a saucepan over **medium heat**, **add** the olive oil.
2. **Add** the sliced garlic and **cook** for about **30 to 45 seconds** until **lightly browned and fragrant**.
3. **Add** the whole tomatoes (including the liquid), taking care as it will spit when the tomatoes hit the hot oil.
4. Use a potato masher to **break up** the tomatoes into **small pieces** (see the sauce photo above).
5. **Add** the salt and chopped basil leaves and **bring to a heavy simmer**.
6. **Cover** the saucepan with a lid **slightly ajar** and **simmer**, bubbling rapidly, for **10 to 12 minutes until thickened**.

NOTE: It will have a chunky, rustic texture (see the photo above). If you prefer it smoother, carefully pulse it in a standard blender or with an immersion blender until it comes to the desired texture.

7. Serve with 8 ounces spaghetti.