


Homegrown

Tomato Sauce

 Gluten-free, vegetarian,
vegan

This recipe is a great one to use with all of the fresh local produce that you can find, since most of these ingredients can be harvested at the same time!



Ingredients:

- ¼ cup olive oil
- 3 bell peppers, diced
- 2 large onions, diced
- 1 bulb fennel, diced
- 10 small tomatoes or 5 large tomatoes, roughly chopped
- 3 cloves of garlic, minced
- 1 handful fresh basil, minced (1 tablespoon dried)
- 1 handful fresh oregano, minced (1 tablespoon dried)
- ½ handful fresh thyme, minced (½ tablespoon dried)
- ¼ cup balsamic vinegar
- salt and black pepper to taste

1. In a soup pot over medium-high heat, sauté olive oil, onions, garlic, fennel, and peppers until onions are golden brown.
2. Add the tomatoes, basil, oregano, thyme, balsamic vinegar, black pepper, and salt to the pot.
3. Bring to a boil and then reduce heat and simmer until it reaches your desired thickness, stirring occasionally (30 minutes).
4. Add to your favorite dish, or you may freeze the sauce for later use.