

# Tomato & Basil Sauce

**Prep Time: 5 minutes**

**Cook: 10 minutes**

**Serves: makes 350ml**

## Ingredients

1 tbsp olive oil  
1 garlic clove, crushed  
400g can chopped tomatoes  
1 tsp vegetable stock powder or  $\frac{1}{2}$  crumbled stock cube  
1 tbsp tomato purée  
1 tsp sugar  
few basil leaves

## Method

Heat 1 tbsp olive oil in a pan, add 1 crushed garlic clove, then gently fry for 1 min.

Tip in 400g chopped tomatoes, 1 tbsp vegetable stock powder or  $\frac{1}{2}$  crumbled stock cube, 1 tbsp tomato purée and 1 tsp sugar, then bring to the boil.

Reduce the heat, then simmer uncovered for 5 mins, stirring occasionally.

To finish, tear a few basil leaves, then stir into the sauce.