

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.