

Fresh Tomato Sauce

Servings: 4

Diet: Vegan, Vegetarian, & Gluten-Free

Ingredients

- 4 medium tomatoes, cores removed, chopped or 1 (14.5 ounce) can diced tomatoes, no salt added
- 2 cloves garlic, minced
- ½ cup fresh basil, chopped
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- Optional: olive oil, balsamic vinegar

Instructions

STEP 1: Combine ingredients in a large bowl and mix well.

STEP 2: Allow to sit 15 minutes or up to an hour to allow flavors to come together.



- **Try this!** Add this sauce to your next pasta, chicken or turkey dish.
- **Reduce Food Waste:** When using fresh soft herbs, use the stems, too - they have the same flavor as the leaves with added crunch!



Per Serving: 35 Calories | 8g Carbs | 5g Sugar | 2g Fiber | 0g Fat (0g Sat Fat) | 2g Protein | 150mg Sodium
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