

Fresh Italian Pomodoro Sauce

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Ingredients

2 garlic cloves, minced
2 tablespoons onion, diced
2 tablespoons olive oil
2 tomatoes, chopped
3 tablespoons fresh herbs (oregano, basil, parsley), chopped
Salt and pepper, to taste
Pinch sugar

Directions

In a saucepan over medium heat, saute garlic and onion in oil for 2 minutes. Add tomatoes and herbs, continue to cook for 5 minutes until the tomatoes soften. Season with salt, pepper and sugar.

Serve over your favorite pasta.