

Pomodoro Sauce

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Ingredients

1 yellow onion, finely chopped
¼ cup extra-virgin olive oil
4 garlic cloves, minced
1 can (28 ounces) whole tomatoes in juice
¼ cup coarsely chopped fresh basil
Kosher salt and freshly ground black pepper

Directions

Combine the onion and oil in a medium saucepan over medium heat. Cook, stirring occasionally, until the onion is golden brown and just beginning to caramelize, about 12 minutes

Add the garlic and stir until fragrant, about 1 minute

Pour the tomatoes and their juices into a bowl and crush the tomatoes between your fingers

Pour the crushed tomatoes and their juices into the saucepan and bring to a simmer

Reduce the heat to medium-low

Simmer, stirring often, until the tomato juices have thickened and the sauce has reduced slightly, about 20 minutes.

Season with salt and pepper

Remove from the heat and sprinkle the basil over the sauce and cover with the lid, let stand 5 minutes and then stir in the basil