



# Kids Tomato Sauce

---

## INGREDIENTS

- 1 Tbsp Olive oil – tbsp
- 1 Garlic cloves
- 360ml Tomato passata
- 1 sprig Rosemary / Thyme
- ¼ Basil - bunch
- Parmesan Cheese for serving



Serves: 2



Prep Time: 10 min



Cooking Time: 30 min

---

## METHOD

1. In a large saucepan, heat the olive oil.
2. Add Sliced garlic and sweat it out until fragrant.
3. Add passata, basil stalks and season with salt. Cook on low heat for at least 20-30 mins to let the flavor develop.
4. Turn off heat and fold in basil leaves.
5. Serve with your freshly made pasta and top with parmesan cheese.



Nourish - Inspire - Share

[www.vivecookingschool.com.au](http://www.vivecookingschool.com.au) #vivecookingschool

