



## **Quick homemade tomato pasta sauce**

Serves: 12

- 6 teaspoons olive oil
- 3 onions, chopped
- 3 crushed or chopped garlic cloves
- 2400g passata
- 12 teaspoons dried oregano
- Salt and pepper to taste

1. In a large saucepan, heat oil over medium heat.
  
2. Fry onion and garlic. When onions are translucent, stir in passata and oregano.
  
3. Bring to the boil, reduce heat to low and simmer for approx. 20 minutes.

Divide the sauce into portions large enough for your family and freeze them. You can use it just with pasta or with vegetables and other herbs too.