

Tomato Sauce For Al Forno

Servings: 2

Ingredients

- 1 Onion, Chopped
- 1 each Garlic
- 2 tablespoons Oil
- 1 Carrot, Grated
- 2 tablespoons Green Pepper, Chopped
- 1 Bay Leaf
- 1 teaspoon Oregano
- ½ teaspoon Thyme
- ¼ teaspoon Basil
- 2 tablespoons Parsley, Chopped
- 2 cups Tomato, Canned Or Fresh
- 1 6-oz can Tomato Paste
- 1 teaspoon Salt
- ¼ teaspoon Brown Sugar
- ⅛ teaspoon Pepper

Method

Saute onion and garlic clove in oil until onion is soft. Discard garlic. Add carrot, green pepper, bay leaf, and herbs. Stir well and then add the tomatoes, tomato paste, and seasonings. Simmer ½ hour. Remove bay leaf.

Notes

Use for “Lasagne al Forno”.