



<http://TheFrugalChef.com>

- Heat some olive oil in a pan.
- Add a chopped large yellow onion. Sauté for 8 to 10 minutes until lightly browned.
- Add 4 minced garlic cloves and 2 TBS chopped fresh basil. Mix well.
- Add a 30 oz. can of diced tomatoes plus ¼ can water. Mix well.
- Add a heaping TBS of tomato paste. Dissolve well.
- Add 1 TBS dried oregano. Season with a little salt & lots of pepper.
- Simmer for 20 minutes.
- Serve with pasta, gnocchi, polenta or anything your heart desires.
- Enjoy!

©ThaFrugalChef™ 2010