

POMODORO SAUCE



INGREDIENTS

- Olive oil
- Garlic
- White wine or white wine vinegar
- Can of whole peeled tomatoes (prefer italian)
- Salt & Pepper Red pepper flakes (to taste, optional)

INSTRUCTIONS

1. Heat up the oil. Add garlic and sauté until lightly browning and very fragrant
2. Deglaze the pan by adding a healthy splash of white wine.
3. Add tomatoes. Stir and bring to a simmer on medium heat till warmed through and bubbling.
4. Smash tomatoes with potato masher or blend for a smoother sauce, if needed (depending on what kind of tomatoes you used).
5. Season to taste with salt, pepper. You can also put your own spin and add red pepper flakes or adding italian herbs.
6. Enjoy!

