



## Basic Tomato Sauce

Recipe courtesy Mario Batali

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<b>Prep Time:</b>	15 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	Easy	4 cups
<b>Cook Time:</b>	45 min		

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### Ingredients

- 1/4 cup extra-virgin olive oil
- 1 Spanish onion, 1/4-inch dice
- 4 garlic cloves, peeled and thinly sliced
- 3 tablespoons chopped fresh thyme leaves, or 1 tablespoon dried
- 1/2 medium carrot, finely grated
- 2 (28-ounce) cans peeled whole tomatoes, crushed by hand and juices reserved
- Salt
- Spaghetti, cooked al dente
- Whole basil leaves, for garnish
- Grated Parmesan, (optional)

### Directions

In a 3-quart saucepan, heat the olive oil over medium heat. Add the onion and garlic, and cook until soft and light golden brown, about 8 to 10 minutes. Add the thyme and carrot, and cook 5 minutes more, until the carrot is quite soft. Add the tomatoes and juice and bring to a boil, stirring often. Lower the heat and simmer for 30 minutes until as thick as hot cereal. Season with salt and serve. This sauce holds 1 week in the refrigerator or up to 6 months in the freezer.

When ready to use, the cooked pasta should be added to a saucepan with the appropriate amount of sauce. Garnish with basil leaves and cheese, if using.

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