**basic tomato sauce**  
You will need:  
  
-2 28ounce cans of whole peeled tomatoes  
-1/2 medium carrot finely shredded  
-1 spanish onion chopped  
-4 garlic cloves chopped  
-3 tablespoons of fresh thyme  
-salt  
-pepper  
-1/4 cup olive oil  
  
Begin by placing the cans of tomatoes in a bowl and crushing them with your hands. Add some olive oil to a saucepan and place the chopped onion and garlic in, along with some salt and pepper (medium heat). Allow the ingredients to cook until soft and golden brown (8-10 min). Proceed by adding in the carrots and the thyme, and then the crushed tomatoes and stir. Bring to a boil and then let the sauce simmer for thirty minutes!