

# Easy tomato sauce

Often called a ragu, this basic tomato sauce is a base for many pasta recipes such as Bolognese or meatballs

## Ingredients

1 large onion  
1 garlic clove  
1 tablespoon olive oil  
400ml tin of chopped tomatoes 600ml/1pint 1½ fl oz milk  
400ml water  
1 tablespoon tomato puree  
Handful basil leaves (optional)  
Salt and black pepper

## Method

1. Finely chop the onion and garlic and fry them gently in olive oil in a large saucepan until softened and golden-brown
2. Add the tomatoes, water and tomato puree and stir well.
3. Season with salt and black pepper and stir to mix in.
4. Bring the mixture to the boil and then cover with lid and reduce the heat to a simmer and cook for 30 minutes.
5. About halfway through cooking, if you are using basil, finely slice the basil and gently stir into the sauce.

## Tips

If you wanted to make a Bolognese sauce, just fry your mince until brown and add in after you fry the onion and garlic.