

# recipe. Homemade Tomato Pasta Sauce

**SMOOTH**  
RECIPES

## Information

**Recipe from:** All Recipes co uk  
**Language:** English  
**Persons:** 6  
**Preparation time:** 2 hours 20 mins  
**Nutrition:** 158.8kcal  
**Tags:** homemade, pasta sauce (passata)

## Recipe

In a large saucepan over medium high heat, sauté onion in the oil until golden brown. Add passata, water, tomato purée, basil, garlic, salt and pepper. Let the sauce come to the boil, then reduce heat to low and stir occasionally to desired thickness. Sauce is ready when oil rises to the top.

## Ingredients

- 4 tablespoons olive oil
- 1 large onion, chopped
- 1 (700g) jar passata
- 450ml (16 fl oz) water
- 175g (6 oz) tomato purée
- 3 leaves fresh basil
- 2 cloves garlic, crushed
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper