



TOMATO PASTA SAUCE

Cook up an authentic tomato pasta sauce in under 20 minutes! This versatile sauce is perfect with spaghetti, ravioli, penne and more.

INGREDIENTS

- 4 halved tomatoes (de-seeded)
- 3 Tbsp tomato paste
- 2 garlic cloves
- 1 brown onion
- 1 tsp extra virgin olive oil
- ½ cup red wine
- 1 Tbsp basil leaves

SERVES: 4-6
SETTING: PASTE
PREP TIME: 5 MINS
BLEND TIME: 17 MINS

DIRECTIONS

- 1. Place the de-seeded tomatoes, tomato paste, garlic cloves, onion, olive oil, red wine and basil leaves into the Mealio® Blender.**
- 2. Push the 'PASTE' Button to start the blending and cooking.**
- 3. Allow to cook for 17 minutes.**
- 4. Add salt and pepper to taste, stir the sauce into your pasta.**