



## Fastest Tomato Sauce Ever

By Erin Fletter

**Prep Time** 10 / **Cook Time** 5 / **Serves** 4 - 6

## Fun-Da-Mentals Kitchen Skills

**drizzle:** to trickle a thin stream of a liquid ingredient, like icing or sauce, over food.

**purée:** to blend, grind, or mash food until it is thick, smooth, and closer to a liquid.

**slice:** to cut into thin pieces using a sawing motion with your knife.

**sprinkle:** to scatter small drops or particles of an ingredient evenly or randomly over food.

**taste:** to put a bit of food or drink in your mouth to determine whether more of an ingredient is needed to improve the flavor.

## Equipment

- Skillet + lid
- Blender or food processor (or bowl + immersion blender)
- Cutting board
- Kid-safe knife
- Measuring spoons
- Can opener
- Whisk

## Ingredients

### Fastest Tomato Sauce Ever

- 2 to 3 fresh tomatoes **\*\***(for NIGHTSHADE ALLERGY omit sauce and use olive oil + salt + chopped parsley to top pasta)**\*\***

1/8 C olive oil

3/4 T tomato paste **\*\***(for NIGHTSHADE ALLERGY omit sauce and use olive oil + salt + chopped parsley to top pasta)**\*\***

1 garlic clove

1 big pinch salt

## Food Allergen Substitutions

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**Nightshade:** Omit sauce and use olive oil + sprinkle of salt + chopped parsley to top pasta.

## Instructions

Fastest Tomato Sauce Ever

slice + sprinkle + drizzle

Wash **2 to 3 fresh tomatoes** and slice them into halves or quarters. Add the tomatoes to a blender or food processor (or bowl for use with an immersion blender), sprinkle with **1 big pinch of salt**, and drizzle with **2 tablespoons olive oil**.

purée + taste

Purée until very smooth. Taste the sauce and add a little more salt if needed.

cook + whisk

Add the freshly puréed tomato mixture to a cold skillet on the stovetop. Add **1 whole, peeled garlic clove** to the skillet and heat to medium-high. Cover and cook until bubbling, about 3 to 5 minutes. Carefully add **3/4 tablespoon of tomato paste** and whisk together into the sauce. Discard the whole garlic clove and use immediately, or reduce the sauce as much as you want before serving. It's perfect for pouring over pasta and dipping garlic bread or our **Spaghetti Un'Meat'balls** into!