



Tomato Sauce with Fresh Tomatoes

DIRECTIONS

1. In a large pot cook onion and garlic with olive oil until soft and light golden brown about 8 to 10 minutes. Recommended power level 5-6.
2. Add the thyme and carrots and cook 5 minutes more until the carrots are quite soft.
3. Add the tomatoes and juice and bring the pot to boil, stirring often.
4. Serve with basil as a garnish.

*This sauce will hold 1 week in the refrigerator or up to 6 months in the freezer.

PRODUCTS

[36-Inch Induction Cooktop, LCD, Frameless](#)

[30-Inch Induction Cooktop, LCD, Frameless](#)

[48-Inch Dual-Fuel Steam Range with Embedded Griddle](#)

MODE

Power level 5-6

COOK TIME

40-50 minutes

INGREDIENTS

- 2 (28 oz) cans peeled whole tomatoes, crushed by hand and juices reserved
- ¼ cup extra virgin olive oil
- 1 spanish onion, ¼-inch dice
- 4 garlic cloves, peeled and thinly sliced
- 3 Tbsp. chopped fresh thyme leaves
- ½ medium carrot, finely grated
- Salt to taste
- Whole basil leaves, for garnish

SERVES 4

