



# Tomato and Basil Sauce

## Ingredients

- 1 tbsp olive oil
- 1 clove of garlic, crushed
- 400g can chopped tomatoes
- $\frac{1}{2}$  crumbled vegetable stock
- 1 tbsp tomato purée
- 1 tsp sugar
- basil

## Method

- Heat the oil in a pan, add the garlic and fry for 1 min
- Tip all the other ingredients in, except the basil and bring to the boil
- Reduce the heat and simmer uncovered for 5mins
- To finish stir in the basil.

Enjoy!

