

## **Garden Tomato Sauce**

### **Ingredients:**

- 4 large tomatoes
- 1 small onion, chopped
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- Salt and pepper to taste

### **Instructions:**

1. Wash the tomatoes and chop them into small pieces.
2. Heat the olive oil in a saucepan over medium heat.
3. Add the onion and garlic and sauté for 2-3 minutes until fragrant.
4. Add the chopped tomatoes to the saucepan and stir well.
5. Cook the mixture for 20-30 minutes, stirring occasionally, until the tomatoes are soft and the sauce has thickened.
6. Season with salt and pepper to taste.
7. Remove from heat and allow to cool slightly.
8. Transfer the mixture to a blender or food processor and blend until smooth.
9. Serve the tomato sauce warm or at room temperature.