

Basic Tomato Sauce

For The Love of Lasagna

Lactalis Retail Dairy (Sorrento Cheese)

2 cups sweet onion, chopped fine

4 cloves garlic, minced

1 medium carrot, chopped fine

3 tablespoons extra virgin olive oil

2 cans (28 oz) crushed tomatoes, 10

basil thinly sliced carrot

Sweat the onion, garlic and carrot in the olive oil in a large saucepot on low heat until sweet and very tender, about 30 minutes.

Add the tomatoes, raise heat to medium, bring to a simmer and cook for 15 minutes more. Season with salt and pepper.

Add basil and remove from heat.

Per Serving (excluding unknown items): 567 Calories; 42g Fat (63.0% calories from fat); 7g Protein; 48g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 198mg Sodium. Exchanges: 8 1/2 Vegetable; 8 Fat.