



cherry tomato sauce

"Impress your friends" tomato sauce.

PREP TIME : 5 mins | COOK TIME : 30 mins | SERVINGS : 4-6

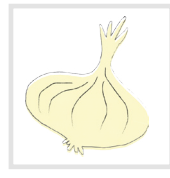
WHAT YOU NEED:



3 pints (6 cups)
cherry tomatoes



2 tablespoons
olive oil



3 cloves garlic,
whole



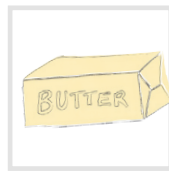
1/2 cup,
Kalamata olives,
pitted & halved



3-4 tablespoons
fresh oregano



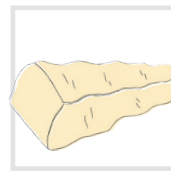
1 cup fresh basil,
coarsely chopped
or 1/4 cup dried



2 teaspoons
unsalted butter
(optional)



Freshly-ground
black pepper
and salt



Freshly-grated
Parmigiano
Reggiano cheese

INSTRUCTIONS

- 1 Add olive oil to cold pan. Smash garlic cloves directly into oil, softening garlic over gentle heat to infuse the oil with flavor. Turn down heat if garlic starts to brown too quickly.
- 2 Once garlic is soft and lightly golden, turn heat up to medium and add Kalamata olives and butter. Sauté briefly to warm and soften.
- 3 Add cherry tomatoes and oregano to pan. Turn up the heat to medium-high and allow to simmer, cooking for 20 minutes or until tomatoes are fully cooked, juices incorporated and sauce thickens.
- 4 Remove sauce from heat and gently stir in fresh basil and Parmesan if desired. Salt and pepper to taste.



SPROUTING INTEREST

