

Cherry Tomato Sauce



Serves 2

Ingredients

2 tablespoons olive oil (or less if desired)
2 cloves garlic, crushed with a garlic press
1/2 tablespoon dried oregano (or 1 1/2 teaspoons)
1 teaspoon dried thyme
2 cups canned, chopped tomato
12 cherry tomatoes, cut in half
1 tablespoon tomato paste
1 1/2 tablespoons fresh lemon juice
salt and pepper to taste

Heat oil in a large skillet over medium high heat. Once oil is hot, add garlic and cook until heated through. Add herbs, tomatoes, tomato paste and lemon juice. Bring sauce to a boil then simmer until sauce comes together and cherry tomatoes are slightly soft, about 15 minutes.

Season to taste with salt and pepper. Optional – add 1 teaspoon dry chili flakes for a spicy sauce.

Toss with gluten free pasta of choice or zucchini noodles.

Recipe from Deliciously Ella