

## Tomato Basil Reduction



### Ingredients

(1) 14.5 ounce can organic, chopped tomatoes  
7 large leaves fresh basil, washed and patted dry  
sea salt to taste

Place tomatoes and basil in a food processor (I use the mini Cuisinart). Puree until the tomatoes are broken up and there are still pieces of basil visible.

Transfer mixture to a small saucepan. Bring to a boil over high heat. Once boiling, reduce heat to medium-low. Cook sauce, stirring constantly, until thick and most of the liquid is gone, about 30 minutes.

Can be used in place of store bought pizza sauce.