

## Creamy Tomato Sauce



**Prep Time**  
5 minutes

**Cooking Time**  
15 minutes

**Preference**  
Milky

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### Ingredients

- 1 onion, diced
- 2 cloves garlic
- 2 tbsp olive oil
- 1 (700g) bottle Tuscanini crushed tomatoes
- 200ml fresh cream
- Salt & Pepper

### Method

1. Saute onion and garlics in olive oil. When soft, add in crushed tomatoes and heat through. Season with salt and pepper. If you like it extra creamy, blend it at this point.
2. Pour in cream and heat through.