**Homemade Tomato Pasta Sauces**

**Quick and Easy**

2 onions, chopped

4 cloves of garlic, chopped

1tbsp tomato puree

2 tins of chopped tomatoes

2 tsps oregano or mixed herbs

Salt and pepper to season

Heat a little oil in a pan and cook the onions on a gentle heat until soft. Add the garlic, herbs and tomato puree and stir through. Add the tinned tomatoes and simmer for 15-20 minutes.

Add salt and pepper to taste.

This makes enough to feed five people so you can freeze any leftovers if necessary.

**Slow cooked Pasta Sauce**

2 onions, finely chopped

2 carrots, finely diced

2 celery sticks, finely diced

4 cloves of garlic, chopped

2 bay leaves

4 tins of chopped tomatoes or 1 kg of fresh tomatoes

3 tsps dried mixed herbs

½ glass of red wine (optional)

Heat some oil in a pan and add the onion, carrot and celery. Sweat, slowly for around 15 minutes. Add the red wine at this stage if using and cook off for 1-2 minutes. Add the tomatoes, garlic, bay leaves and herbs and simmer gently for 30 minutes, stirring occasionally to check it is not sticking.

This makes enough for 8 people so you can freeze any extra or keep it in the fridge for use during the week.