

## **Domenica's Simple Tomato-Garlic Sauce**

Domenica Catelli - "Be Mom-A-Licious" blog

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**Start to Finish Time: 25 minutes**

**4 to 5 cloves garlic, chopped**

**1/2 teaspoon dried crushed red pepper**

**2 tablespoons extra-virgin olive oil**

**1 can (28 ounce) crushed tomatoes**

**1/2 teaspoon salt**

In a large saucepan, cook the garlic and crushed pepper in hot oil over medium heat for 1 minute. (Do not let the garlic brown, which causes bitterness.)

Stir in the tomatoes and salt.

Bring the sauce to boiling.

Reduce the heat to low.

Simmer, uncovered, for 15 minutes, stirring occasionally.

Yield: 3 cups

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Per Serving (excluding unknown items): 276 Calories; 27g Fat (85.8% calories from fat); 2g Protein; 8g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1148mg Sodium. Exchanges: 1 1/2 Vegetable; 5 1/2 Fat.