

# Green Onion and Fresh Tomato Sauce

*Libby Storts*

*The Church of St. Michael and St. George - St. Louis, MO - 1985*

## **Servings: 4**

*4 green onions, chopped  
2 to 3 cloves garlic  
2 tablespoons olive oil  
2 pounds Roma tomatoes,  
peeled and seeded  
fresh basil, chopped  
salt  
crushed red chili pepper (to  
taste)*

In a large saucepan, saute' the green onions and garlic in olive oil until golden. Add the tomatoes and basil, crushing them into the onions and garlic as you stir.

Season with salt and pepper, to taste. Simmer and reduce.

Toss with any cooked pasta.

## **TOMATO TIP**

*To peel the tomatoes easily, first drop them into a pot of boiling water for a few seconds. The skins will slip right off.*

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Per Serving (excluding unknown items): 110 Calories; 7g Fat (55.8% calories from fat); 2g Protein; 11g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 21mg Sodium. Exchanges: 2 Vegetable; 1 1/2 Fat.