

Noreen's Kitchen

Raw Garden Pasta Sauce

Ingredients

3 large ripe tomatoes
2 cloves garlic, minced
1/2 small onion
1/2 cup bell pepper, finely diced
1/4 cup extra virgin olive oil
2 tablespoons Balsamic vinegar (optional)

1 tablespoon dried basil or 2 tablespoons fresh torn basil
1 teaspoon dried oregano
1 teaspoon salt
1/2 teaspoon cracked black pepper

Step by Step Instructions

Cut tomatoes in half and using the large holes of a box grater, grate tomatoes into a large bowl. Skins should be thrown away.

Grate onion into bowl containing tomatoes.

Add garlic, bell pepper and seasonings to bowl and stir to combine.

Add olive oil and vinegar and stir to bring together.

Serve over hot pasta with a sprinkle of grated Parmesan or Italian blend cheese.

Enjoy!

