

Pasta Sauce

Pampered Chef
Independent Consultant

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RECIPE



RECIPE

Ingredients

- 1 (15-oz.) can crushed tomatoes in purée
- 1 (6-oz.) can tomato paste
- 1/2 cup pitted olives
- 3 cups water
- 1/4 cup apple juice
- 1 tablespoon lemon juice
- 1/2 tablespoon dried parsley flakes
- 1 teaspoon sweet basil
- 1/2 teaspoon Italian seasoning
- 3/4 teaspoon garlic powder, optional
- 2 1/2 tablespoon arrowroot

method

- Place crushed tomatoes and tomato paste in a 2 quart or larger kettle and begin cooking.
- Place olives in the blender with 1 1/2 cups water. Blend for at least one minute until olives are puréed as smooth as possible.
- Add seasonings to the tomatoes in the kettle along with the remaining 1 1/2 cups of water mixed with arrowroot.
- Hint: the puréed olives give the sauce a richer flavor and texture without the use of refined oils.



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4.9 ★★★★★

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