

# Semi-Dried Cherry Tomato Sauce

**Season:** Summer / Autumn

**Type:** Main

**Difficulty:** Easy

**Serves:** 15-20 or 30-40 tastes

**Fresh from the garden:** Cherry tomatoes, basil, parsley

**Recipe source:** original

<b>Equipment:</b>	<b>Ingredients:</b>
<ul style="list-style-type: none"> <li>• Large saucepan</li> <li>• Knife</li> <li>• Chopping Board</li> </ul>	<ul style="list-style-type: none"> <li>• 400g semi-dried tomato mix (see recipe)</li> <li>• About 200g fresh Cherry tomatoes</li> <li>• 4 cloves garlic</li> <li>• 1 brown onion</li> <li>• 2 teaspoons sugar</li> <li>• Salt &amp; Pepper to taste</li> <li>• ½ cup torn basil leaves</li> <li>• ½ cup chopped parsley</li> <li>• ½ cup Extra virgin Olive Oil</li> </ul>

## What to do:

- Peel and finely chop the garlic.
- Finely chop the onion.
- Chop in half all the fresh tomatoes.
- Put the saucepan on a medium heat and put in half the olive oil (¼ cup).
- Put in the chopped garlic and onion, and fry in the saucepan until soft (for about 3-4 minutes).
- Add the fresh tomatoes and sugar then stir in for a minute or two.
- Add the semi dried tomatoes and heat for another minute until warmed through. Taste and add salt and pepper if you think it is needed.
- Toss in the herbs on top and put the lid on. Leave until ready to serve.
- When serving, get the serving bowl of pasta and add a fairly small amount of sauce. The Italian style is to have enough sauce to coat the pasta without smothering it. Drizzle with a little olive oil (the other ¼ cup), then decorate with a sprig of parsley or basil.

**Notes:** Quantities can be varied according to taste, and this could be done with a small amount of sundried tomatoes and passata sauce instead, but it really works because of the fresh ingredients. You can use other types of tomatoes.