

# Off-Season Tomato Sauce

## Ingredients:

- 1 lb pasta
- 1 lb canned San Marzano tomatoes
- 3/4 cup diced onion
- 1 tablespoon carrot (minced)
- 1 tablespoon celery (minced)
- 3 tablespoons Italian parsley (minced)
- 3 tablespoons fresh basil (minced)
- 2 cloves garlic (minced)
- 3 tablespoons extra virgin olive oil
- Kosher salt
- Fresh ground black pepper
- Parmigiano reggiano



## Method:

You should be able to prepare the entire dish in the time it takes the pasta to cook.

While the salted pasta water is coming to a boil, heat the olive oil in a pan. Once it's warmed up, add the mirepoix (onion, celery and carrots). Sauté until onions are translucent. Add parsley and garlic, and continue to sauté for another minute.

When the water starts boiling, add the pasta (I like linguini).

Crush the tomatoes (by hand) as you add them to the mix. Include the juice that the tomatoes are packed in. Add the basil. Bring to a boil, and add salt and pepper to taste.

Once the pasta and the sauce are finished to your liking, mix the two together and top with fresh grated parmigiano reggiano.