

QUICK TOMATO SAUCE

EASY TOMATO SAUCE FOR PASTA OR CHICKEN

 6 servings

 45 Minutes



INGREDIENTS

5-6 shallots, sliced
2 Tbsp butter
1 - 28oz can whole tomatoes
2 C chicken stock
pinch salt
splash Apple Cider Vinegar

DIRECTIONS

1. Sweat shallots in butter about 10 minutes until translucent
2. Drain the tomatoes and add them to the shallots. Mash them up
3. Bring to a simmer
4. Add the chicken stock & bring to a simmer
5. Lower the heat and reduce by half
6. Put everything in a blender with a pinch of salt and a splash of apple cider vinegar to taste

Note: I probably use about 1-2 Tbsp of apple cider vinegar, but it's totally up to you. My family likes it a little more vinegar-tasting.