Sundried Tomato Sauce

Time 10 min

Ingredients

- 1/3 cup olive oil
- 1 clove minced garlic
- 1/2 tsp dried oregano
- 1/2 tsp dried basil
- 1/4 tsp dried thyme
- 1/4 tsp dried rosemary
- 1 pinch crushed red pepper
- 10-15 cranks fresh ground pepper
- 3 oz tomato paste
- 1/2 tsp honey

Steps

1. Add the olive oil, garlic, basil, oregano, thyme, rosemary, crushed red pepper, salt, and some freshly cracked pepper to a small skillet. Stir and heat the mixture over low heat for about 3-5 minutes. It’s okay if it sizzles slightly, but you don’t want it to get hot enough that the herbs burn.
2. Add the tomato paste and honey. Allow it to heat through as you stir. It will not form a smooth sauce.
3. Continue to stir and heat over low for about 5 minutes or until you notice the tomato paste has darkened slightly. Either use immediately or refrigerate until ready to use!