Tomato and Bell Pepper Sauce



Time: 25 min.
Difficulty: Easy

Ingredients (4 people)

- **Ingredients**
  - Organic Tomato Puree 500g 200 gr
  - Basil 10 leaves
  - Black pepper to taste
  - Extra-virgin olive oil 2 tablespoons
  - Fine salt to taste
  - Oregano to taste
  - Red bell pepper 1
  - Tropea red onions 4
  - Vegetable broth 500 ml
  - Yellow bell pepper 1

For this recipe we used:



Preparation

Wash the bell peppers, cut them in half and remove the pit, seeds and white filaments.
Cube them into cubes 1 inch wide. Wash the onions and cut them into cubes. Heat the broth.
In a large pan pour the extra-virgin olive oil, then mix in the onions and bell peppers. Sauté the vegetables for a few minutes on high heat making sure that the onions do not char, then pour in a couple of ladeful of broth.

Let boil, then lower the heat and cook covered for 20 minutes over medium heat, mixing from time to time and adding more broth if the sauce gets too dry. Once the bell peppers are cooked, add **Organic Tomato puree Pomì**, mix and continue cooking for another 10 minutes, always with the lid on, stirring occasionally and adding broth if the sauces is too dry.
Remove the lid and continue cooking for another 10-15 minutes. Add salt and pepper.