Tomato and Bell Pepper Sauce



Preparation time: 25 min
Difficulty: Easy

Ingredients

- 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

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.

For this recipe we used:

Organic Tomato Puree 200 gr

