Tomato sauce

You'll never buy ready-made jars of pasta sauce again after trying this simple, easy blend with garlic and oregano

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Ingredients

* 1 tbsp [olive oil](https://www.bbcgoodfood.com/glossary/olive-oil)
* 2 onions , chopped
* 2 garlic cloves, crushed
* 1 tbsp tomato purée
* 2 x 400g cans chopped tomatoes
* 1 tsp dried [oregano](https://www.bbcgoodfood.com/glossary/oregano)

Method

1. Heat the olive oil in a large saucepan, add the onions and cook on a low heat until soft. Add the garlic and tomato purée. Cook for a few minutes then add the chopped tomatoes and oregano. Season generously and simmer for 20 mins, then allow to cool.
2. *Store in sterilised jars in the fridge for up to 1 week, or transfer to a container and freeze for up to 2 months.*