

LOADED VEG PASTA SAUCE



PREP & COOK TIME

1hr 5m



SERVES

19 (6-7 jars)

INGREDIENTS

- 2 tbsp olive oil
- 2 onions, finely chopped
- 1 tsp minced garlic
- 2 tsp dried mixed Italian herbs
- 3 celery stalks, finely chopped
- 2 leeks, finely chopped
- 2 carrots, finely chopped
- 2 capsicums, finely chopped
- 1 zucchini, finely chopped
- 4 x 400g cans chopped tomatoes
- 1 tbsp tomato past
- 2 cups chicken/vegetable stock



METHOD

1. Heat the oil in a large saucepan over medium heat. Add onion, garlic and mixed herbs, stir for a couple of minutes
2. Add the remaining vegetables and cook, covered for around 20 minutes, stirring
3. Add the tomatoes, tomato paste and stock. Stir until combined. Bring to a boil, reduce heat and simmer for 20 minutes
4. Allow to cool slightly and then blend until smooth
5. Allow to fully cool before storing in containers/jars