

simple napolitana pasts sauce

5 tablespoons olive oil
2 cloves garlic
1 sweet onion
1 carrot
1/2 green capsicum
2 cups tomato sauce
3 tablespoons herbs
salt & pepper to taste

Mince the garlic, onion, carrot and capsicum into the oil. Cook, stirring gently, for 10 minutes. Add the tomato sauce and the seasoning and herbs, such as chopped marjoram and thyme and parsley. Cook slowly for 20 minutes, stirring often. Serve with hot pasta and grated cheese.

PAIR WITH *Chrismont LA ZONA Marzemino 2002*

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