Life With Lovebugs A family site for moms & their little lovebugs!



Ingredients:

- (1) 15 oz can of tomato sauce
- (1) 15 oz can of diced tomatoes
- 1 tbsp olive oil
- 3 garlic cloves, minced
- 1/2 white onion, diced
- 1 tsp parsley
- 1 tbsp basil
- 1 tsp rosemary
- 1 tsp thyme
- water

Directions:

Heat olive oil in a medium size pot, add garlic and onions. Sauté for 1-2 minutes, then add all other ingredients. For the water, fill one of the cans with water and add to the sauce. Let the sauce simmer for 2-3 hours on low. Stir occasionally. If the sauce turns out too thick, you can add a little water to thin it out.

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