



Abruzzo Fresh Mint and Tomato Sauce

A fresh mint sauce inspired by the flavors of Northern Italy.

Yield: approx. 6¼ quarts

Ingredients

- ¼ cup Olive oil
- 2 tbsp. Garlic, minced
- 2 cups Onion, chopped
- 2 - #10 cans Bella Rossa Prime Tomato Strips in Juice
- ¾ cup Walnuts, toasted, coarsely chopped
- ¾ tsp. Sea salt
- ¼ tsp. Freshly ground black pepper
- ½ cup Fresh mint leaves, chiffonade
- ½ cup Fresh basil leaves, chiffonade

Directions

1. Heat a large sauce pot with olive oil over medium heat. Add onion and garlic and sauté until translucent.
2. Add tomatoes, walnuts, sea salt and black pepper. Bring to a boil, reduce heat and simmer 15 minutes.
3. Add mint and basil and simmer an additional 10 minutes.

Recommended Pasta: Long string-type pastas or long ribbon-type pastas.