



## Mediterranean Tomato Sauce

Inspired by the Italian West coast, this sauces uses anchovies and capers to add flavor.

*Yield: Approx. 6 quarts*

### Ingredients

- ¼ cup Olive oil
- 3 tbsp. Garlic, minced
- 16 filets Anchovy, mashed
- 2 tbsp. Capers, drained
- 1 cup Green Italian olives, pitted, coarsely chopped
- 1 tbsp. Oregano leaves, dried
- 2- #10 cans Cristoforo Colombo Tomato Strips with Basil
- ¾ tsp. Sea salt
- ½ tsp. Red crushed pepper flakes
- ¼ cup Italian flat-leaf parsley, chopped
- ½ cup Fresh basil, chiffonade

### Directions

1. Heat a large sauce pot with olive oil over medium heat. Add garlic, anchovy capers, green olives and oregano leaves; sauté until garlic is translucent, about 4–5 minutes.
2. Add Cristoforo Colombo Tomato Strips with Basil, sea salt and red crushed pepper flakes. Bring to a boil, reduce heat and simmer 15 minutes.
3. Add Italian parsley and basil; simmer an additional 10 minutes.

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