

Golden Roma Tomato Sauce

Serves 1

Ingredients:

2 Tbsp. Olive Oil

1 Tbsp. Minced Garlic

1 Tbsp. Fresh Minced Sage

1 Tbsp. Fresh Minced Italian Parsley

1 can (14.5 oz) Golden Roma Tomato, crushed

2 oz. (1/4 cup) White Wine

1 Tbsp. White Balsamic Vinegar

Salt , to taste

Pepper, to taste

Directions:

- 1. Saute garlic, sage and parsley in olive oil over medium heat until garlic starts to brown.
- 2. Add crushed tomatoes, wine and vinegar and simmer for 10 minutes. Season to taste with salt and pepper.