

## Prague Pasta Sauce

Recipe donated by Dr. S who always has and always will cooked this sauce in our household

***Free of Egg, Peanuts, Tree nuts, Sesame, Shellfish, Soy\****

½ cup olive oil

1 onion, chopped

1 large can diced tomatoes

1 large can crushed tomatoes

1 TBSP oregano

1 TBSP basil

2 cloves garlic, crushed

1 TBSP salt

1/3 cup milk

2 TBSP flour

In a medium sauce pan, heat the olive oil on high heat. Add the diced onion and stir vigorously. Add both cans of tomatoes, garlic, salt and seasoning. Simmer for 15 minutes. Add the milk and gradually mix in the flour (1 TBSP at a time) until the sauce reaches the desired consistency. Be careful so that chunks of flour do not form.

Serve warm with pasta of choice (and parmesan cheese) or cold over a green salad.

Servings: 16 (\$0.40/serving)