

FRESH TOMATO SAUCE

hands-on time: 30 minutes | total time: 1½ hours | makes 1 quart

- 4 pounds tomatoes (about 8 medium)
- 1 tablespoon olive oil
- ½ onion, chopped
- 4 cloves garlic, sliced
- Kosher salt and pepper
- 1 tablespoon tomato paste
- ¼ cup fresh basil

> Bring a large pot of water to a boil. Meanwhile, fill a large bowl with ice water. Using a paring knife, core each tomato and score a small X in the bottom.

> In batches, carefully add the tomatoes to the boiling water and leave in just until the skins begin to split, 15 to 30 seconds, then transfer to the ice bath.

> Peel the tomatoes and discard the skins. Cut the tomatoes in half and squeeze out and discard the seeds. Roughly chop.

> Heat the oil in a large pot over medium heat. Add the onion, garlic, 1 teaspoon salt, and ½ teaspoon pepper and cook, stirring occasionally, until the onion is tender, 5 to 6 minutes. Add the tomato paste and tomatoes and cook, stirring occasionally, until the sauce has thickened, about 1 hour. Stir in the basil. Use the sauce immediately or freeze it for up to 3 months.

REAL SIMPLE

> Place the sauce in a large skillet and bring to a gentle simmer. > One at a time, break each egg into a small dish, then carefully slide the egg onto the sauce. Cover the skillet, reduce heat to medium-low, and simmer until the egg whites are set, 10 to 12 minutes. Sprinkle with the basil, ¼ teaspoon salt, and ¼ teaspoon pepper. Serve with the bread, if using.

- 2 cups Fresh Tomato Sauce
- or jarred pasta sauce
- 4 large eggs
- ¼ cup fresh basil, torn
- Kosher salt and pepper
- Bread (optional)

POACHED EGGS WITH FRESH TOMATO SAUCE | hands-on time: 5 minutes | total time: 15 minutes | serves 2

> Heat oven to 400° F. Cook the pasta according to the package directions. Drain and return the pasta to the pot. > Add the sauce, spinach, ricotta, and ¼ cup of the Parmesan to the pasta and mix to combine. > Spread the mixture in a 9-by-13-inch baking dish or 4 large ramekins. Sprinkle with the mozzarella and the remaining ¼ cup of Parmesan. Bake until the pasta is heated through and the cheese has melted, 15 to 20 minutes.

- 12 ounces ziti (about 4 cups)
- 2 cups Fresh Tomato Sauce
- or jarred pasta sauce
- 1 bunch spinach, thick stems discarded
- ½ cup fresh ricotta
- ½ cup grated Parmesan (2 ounces)
- 1 cup grated mozzarella (4 ounces)

BAKED ZITI WITH FRESH TOMATO SAUCE AND SPINACH | hands-on time: 10 minutes | total time: 35 minutes | serves 4

YOUR TOMATO SAUCE:



A USER'S MANUAL