

Sugo (for Pomodoro pasta)



Sugo Recipe, a traditional Italian homemade tomato sauce

Author: [Ayeh Manfre](#) **Course:** Sauces **Cuisine:** Italian **Servings:** 4 **Calories:** 67kcal

Cook Time

20 mins

Total Time

20 mins

Ingredients

Sugo Recipe

28oz / 800g canned peeled whole tomatoes
1 tablespoon extra virgin olive oil
2 large garlic cloves
½ handful fresh basil leaves - approx 8 big leaves
Salt to taste

Home made pasta of choice
1/3 cup Grated parmesan cheese

Instructions

1. In a large saucepan or pot, add the olive oil, peeled garlic cloves and saute for a few minutes over medium heat until fragrant and golden
2. Add the canned tomatoes and slightly break them up with a wooden spoon
Add ½ cup of water to the can to capture any leftover sauce then season with a good pinch of salt. Simmer with the lid on for 15 minutes over a low-medium heat
3. Tear up the basil leaves and stir through. Simmer with the lid on for an additional 5 minutes
4. The sauce is ready as is, as a chunky sauce, or you can allow the tomato sauce to cool down slightly, then blend until smooth using a blender or an immersion blender. You then have the perfect sugo recipe!
5. Once pasta is ready cook in a large pot of boiling salted water.

Ensure to cook until al dente and not over cook the pasta. Taste test as you go.

When cooked add into the sauce along with a splash of pasta water.

Stir through on high heat ensuring all the pasta is combined with the sauce. You can also add some finely grated Parmigiano Reggiano cheese for the perfect pasta Pomodoro!

<https://cookingwithayeh.com/sugo-recipe-italian-homemade-tomato-sauce/>

