

Plum Cherry Tomatoes Sauce

Ingredients

½ Kg plum cherry tomatoes
1 onion
3 garlic cloves
2 tablespoons olive oil
Basil
Salt and Pepper



Preparation

Pour the olive oil into a frying pan and when it is hot add the chopped onion. After the onions are slightly brown, add the pressed garlic and stir well.

Slice the tomatoes in half, add to the onion and garlic and continue to stir. While stirring, add salt and pepper and the chopped basil.

After stirring for about 10 minutes (before the tomatoes get all mushy) take of the fire.

Can be served over pasta, rice, burgers and whatever else you feel like.

If you like spicy food, I recommend adding crushed chilies.

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