

# Quick Tomato Sauce

Makes about 2 cups

**Extra-virgin olive oil**

**2 garlic cloves, peeled and halved**

**3 sprigs fresh thyme or  
1 sprig fresh rosemary  
or ½ teaspoon of either,  
dried**

**28-ounce can peeled San  
Marzano tomatoes**

**Salt and pepper**

1. Film the bottom of a skillet with oil and add garlic and herbs. Turn heat to medium and cook until garlic just starts to color, but doesn't brown.

2. Add tomatoes and a big pinch of salt. Crush the tomatoes with a potato masher.

Bring contents of pot to a brisk simmer and cook until thick.

3. Give the sauce a good grinding of pepper and taste for salt. Fish out the garlic and herbs before serving.

— *Erica Marcus for Newsday*