
Sun-dried tomato sauce for the “pura vida” lasagna

GARNISHES

Preparation time: 25 minutes

Cooking time: none

Makes: 775 g or 2 ¾ cups

Ingredients	Amount		Method
	Metric	Imperial	
Medium tomatoes	450 g	3	Place tomatoes in a blender and reduce them to a purée.
Sun-dried tomatoes	125 g	1 ¼ cups	
Sultana raisins	15 ml	1 Tbsp.	Add sun-dried tomatoes and sultana raisins. Let them soak in mixture for at least 10 minutes.
Coarsely chopped carrot	60 g	½ cup	
Coarsely chopped onion	60 g	½ cup	Blend mixture and add remaining ingredients except fresh parsley and basil.
Garlic clove	1	1	
Olive oil	7.5 ml	½ Tbsp.	Blend mixture until the vegetables are finely chopped.
Hot pepper flakes	2.5 ml	½ tsp.	
Dried oregano	2.5 ml	½ tsp.	Add fresh herbs and blend for 5 seconds to incorporate them into the sauce.
Celery seeds	2.5 ml	½ tsp.	
Fresh parsley	30 ml	2 Tbsp.	Keeps for 10 days in the refrigerator in an airtight container.
Fresh basil	30 ml	2 Tbsp.	