

# Pizza Sauce

## Ingredients:

- 1 Onion
- 200g Chopped Tomatoes
  - herbs
- Pinch of salt
- Pinch of black pepper

## Equipment:

- Small Saucepan
- Wooden Spoon
- Chopping Board
  - Sharp Knife
  - Plate

## Method:

1. Collect equipment
2. Peel and finely dice the onion put in small saucepan
3. Add the tomatoes & the herbs
4. Season with salt & pepper
5. Bring to the boil then simmer for 10 minutes or until water reduces
6. Put sauce in container & allow to cool.
7. Wash up

