

Cherry Tomato Pasta Sauce

From "Recipes from my kitchen" - www.joshuastarmer.com

3 Tbs. **olive oil**

1 large **onion**, sliced thin

7 cloves of **garlic**, sliced thin

2 lbs. **cherry tomatoes**, destemmed and rinsed

1 tsp. **salt**

1 lb. (500 grams) **pasta**.

In a large, wide pan, heat oil over medium heat. Add the onions and a pinch of salt and saute for 3-5 minutes. Then add the garlic and a pinch of salt and saute for another 3-5 minutes, stirring frequently. The goal is to soften the onions without allowing them to caramelize.

Add the cherry tomatoes and 1 tsp. salt and stir to combine. Cook for 20-30 minutes, until most of the tomatoes have deflated and the sauce is thick.