KIKKOMAN

Tomato sauce with soy sauce

Total time **15 mins** **5 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
320 kJ / 77 kcal

Fat: **5.2 g** Protein: **2.1 g**
Carbohydrates: **4.2 g**

INGREDIENTS

4 portion(s)

2 tbsp	olive oil
1	squashed clove garlic
1	can (400g) of chopped tomatoes
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tsp	dried basil
1 tsp	dried thyme
1 tsp	dried oregano
	Black pepper
	Chopped fresh basil for garnishing

PREPARATION

Step 1

Heat up olive oil in a frying pan, add garlic and fry it for 1 minute.

Step 2

Add canned tomatoes, soy sauce to taste, dried herbs and black pepper.

Step 3

Mix all ingredients and cook them for a few minutes, reduce the liquid a bit if you want to make the sauce thicker.

Step 4

Serve the sauce with spaghetti and garnish with chopped fresh basil.