

# Tomato Sauce Powder



## Ingredients

- 1 tsp olive oil
- 2 garlic cloves, finely chopped
- 1 onion, finely chopped
- 1 can (800g/28oz) diced tomatoes
- Salt
- Sugar
- Pepper, freshly ground
- 1 tsp dried basil
- 1 tsp dried oregano
- 1 tsp dried marjoram

## Info

- **Prep:** -
- **Cook:** -
- **Serves:** 1
- [Source](#)

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## Directions

1. Heat the olive oil in a saucepan; add onions and garlic. Sauté for about 5 minutes until softened.
2. Add the tomatoes and bring to the boil. Season to taste with salt, sugar and freshly ground pepper. Add dried herbs and mix well. Reduce the heat, cover, and simmer for 10 minutes, stirring occasionally.
3. Remove from the heat and leave to cool.
4. Spread sauce on the dehydrator trays, covered with non-stick sheets or parchment paper.

5. Dry at 125F/52C for 8-10 hours until brittle.

[dehydrated](#), [mre](#), [tomato sauce](#), [onion](#), [oregano](#), [marjoram](#)

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