

# Tomato Cream Sauce

3 ingredients · 10 minutes · 4 servings



## Directions

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1. Combine all ingredients in a small saucepan over medium-low heat. Whisking occasionally, cook until warmed through and all clumps have dissolved.
2. Adjust salt as needed. If the sauce is too thick, add a little bit of water. Enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container for up five days.

### Serving Size

One serving is equal to approximately 1/4 cup of sauce.

### More Flavor

Add dried basil, nutritional yeast and/or parmesan cheese.

### Serve it With

Pasta, meatballs, roasted veggies or zucchini noodles.

## Ingredients

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**3 tbsps** Tomato Paste

**3/4 cup** Organic Coconut Milk (from the can)

**1/2 tsp** Sea Salt