



Carrot and Sweet Potato Pasta Sauce



Serves: 4



Total Time:
30 minutes



Estimated Cost:
\$4

Ingredients

- 2 large carrots, peeled and chopped,
- 1 small sweet potato, peeled and cubed,
- 1 can (14 oz) crushed tomatoes,
- 2 garlic cloves,
- 1 tbsp olive oil,
- Salt, pepper, and a pinch of dried basil,
- 12 oz pasta of choice

Instructions

- 1 Boil carrots and sweet potato until very soft, about 15 minutes. Drain.
- 2 Blend cooked vegetables with crushed tomatoes and garlic until completely smooth.
- 3 Pour into a saucepan with olive oil and simmer 10 minutes. Season to taste.
- 4 Cook pasta, toss with sauce, and serve.

