



Quick Cherry Tomato Sauce

Ingredients

- [1 tablespoon Fustini's Medium SELECT olive oil](#)
- 2 garlic cloves, minced
- 1 tablespoon anchovy paste
- 2 pints cherry tomatoes, halved
- 1 tablespoon [Fustini's Vinoso wine vinegar](#)
- 2 tablespoons chopped oregano

Sharon's Hint

This recipe makes about 2 cups of sauce. Great to serve on fresh pasta, steamed vegetables, grilled chicken, or pan-seared fish. If you know what you are using the sauce for, feel free to substitute herb-forward olive oils or vinegars.

Directions

Step 1.

Warm olive oil over medium heat in a 10" skillet. Add garlic and sauté until fragrant, about 30 seconds. Stir in the anchovy paste and cook 30 seconds longer. Add tomatoes and toss in the pan to combine.

Step 2.

Increase the heat to medium-high and cook until the tomatoes soften. (If the pan gets too dry, add 1/2 cup of water and continue to cook). Deglaze the pan with vinegar, stir in oregano and season to taste with salt and pepper.