

## Cooking Blender Spaghetti Sauce

### Ingredients for meatballs:

- 4 cups cherry tomatoes(about 20 ounces)
- 2 large garlic cloves peeled
- 1/4 medium sweet yellow onion
- 1/4 cup green olives
- 1 - 2 tablespoons balsamic vinegar
- 1/3 teaspoon Italian seasoning blend
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 Tablespoon Olive Oil
- OPTIONAL ADD IN - 1 teaspoon sugar

### Instructions:

- Add everything except the sugar to your Deluxe Cooking Blender.
- Turn the dial to the SAUCE function and press the middle of the dial to start the cycle.
- It will take 20-30 minutes to cook, and when the blender blinks ADD, add in the sugar if you are using it. Press the middle of the dial again to continue cooking.
- When the timer is up, serve over your favorite pasta.