Mexican Tomato Sauce

Ingredients:

1kg tomatoes (we are using frozen ones) peeled

- 1 tin crushed tomato
- 2 teaspoons cumin
- 2 teaspoons paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 tablespoon sugar
- ¼ teaspoon chilli powder
- Salt & pepper to taste
- 1/4 cup chopped parsley

Method:

- In a medium sized pot, add all ingredients, except for salt & pepper.
- Cook on a low heat for ½ hour, stirring occasionally.
- Season with salt & pepper and serve into 4 small bowls.