Five Ingredient Tomato Feta Sauce

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Ingredients

- 2 1/2 cups chopped tomatoes (roughly 4 small tomatoes)
- 1/2 cup feta cheese
- 1 tbs olive oil
- 1 tsp white vinegar
- 1 tsp garlic powder

Method

1. Heat the olive oil in a skillet on medium heat
2. Place the chopped tomatoes in a food processor and blend until smooth
3. Add the tomato puree to the skillet, and cook until it starts to darken

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4. Mix in the white vinegar and garlic powder, and allow to cook
5. Once the sauce turns deep red, add the feta
6. Continue to cook, stirring frequently, until the feta is well incorporated
7. Enjoy!

So this Five Ingredient Tomato Feta Sauce is going to become a go-to in your house. Trust me! It couldn't be simpler to make, takes almost no time, and strikes the perfect balance of fresh, savory, and tangy.

One of the most important parts of creating good, sustainable eating habits is making sure that your food is both healthy and satisfying. I'm a huge fan of using sauces on the side to accomplish that, provided they are fresh, preservative free, and low sodium. In that department, nothing beats a really good homemade sauce!

If you're looking for cleaner options, this Five Ingredient Tomato Feta Sauce goes really well on eggs, on top of plainly grilled chicken, with some zucchini noodles, and for dipping some sweet potato fries.

Of course, if you're going the more traditional route, the options are limitless too. This sauce would, of course, go perfectly on some pasta, would be amazing to serve with a grilled cheese sandwich for dipping, or you could even toss some meatballs in it.

However you choose to use it, you'll never regret having some of this sauce around!

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