**Sofrito**

14 oz. crushed tomatoes (half can)

½ long sweet green pepper

½ medium yellow onion

1 large clove garlic

½ tsp. paprika

Salt and pepper to taste

Olive oil

1. Finely chop the onion and garlic.

2. Dice pepper into ¼” or smaller.

3. Heat large frying pan with heavy bottom over medium heat. Pour enough oil in to coat the bottom of the pan.

4. Put the onions into the pan and saute until they are transparent, reducing heat if necessary so as not to burn them.

5. Add green pepper and continue to cook for 5 minutes, add olive oil if necessary. Be sure to stir often so vegetables don’t burn.

6. Add minced garlic and saute for 1 minute more.

7. Pour crushed tomatoes and paprika into pan and mix well. Simmer over low heat for 10-15 minutes.