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Our Heart "Beets" Plant Strong

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Yellow Tomato Sauce

Ingredients:

- 4 yellow tomatoes quartered
- 2 Tablespoons Dijon mustard
- 1 Teaspoon turmeric
- 1 Teaspoon ginger
- 2 Tablespoons apple cider vinegar

Directions:

1. Place the quartered tomatoes in the blender and blend on high until smooth. Add the contents to a large skillet or saucepan
2. Add the Dijon mustard, turmeric, ginger and apple cider vinegar and simmer for twenty minutes.

**can be paired with chick peas/lentils + sautéed veggies over a whole grain, such as wild rice.*