

Marinara Sauce

This is a nice marinara sauce that goes well with the turkey and bacon meatballs, chicken parmesan, or just with pasta.

Ingredients:

- 1/2 onion (1 cup minced)
- 1 Tbsp. olive oil
- 2 garlic cloves
- 1 1/2 tsp. dried oregano
- 1/4 tsp. red pepper flakes
- 5 Tbsp. tomato paste
- 1/2 cup dry red wine
- 2 (48 oz.) cans crushed tomatoes
- 1/2 cup water



- 1/4 cup grated parmesan (optional)
- 1 Tbsp. chopped fresh basil
- 1 tsp. sugar
- 1/2 tsp. salt

Equipment

- Dutch oven

Marinara Sauce:

| <input checked="" type="checkbox"/> | Directions | Time (min) |
|-------------------------------------|---|------------|
| | Peel and mince onion and garlic | 3 |
| | Heat oil in Dutch oven on medium high heat until shimmering | 1 |
| | Add onions and cook until golden brown | 12 |
| | Add garlic, oregano, and pepper flakes | 1 |
| | Add tomato paste and stir | 1 |
| | Add wine, deglaze pan, and reduce | 2 |
| | Add tomatoes and water. Simmer on low heat | 50 |
| | Add basil | 1 |
| | Add salt and sugar to taste | 1 |
| | Sprinkle with parmesan (optional) | |
| | Total | 60 |