Homemade Marinara Sauce

Description

It might be tempting to reach for a can of prepared marinara sauce, but why not make a declicious fresh marinara sauce from scratch, especially when it is so simple and quick to prepare.

Summary

Yield: 4
Prep Time: 20 minutes
Category: Sauces
Cuisine: Italian

Ingredients

- 1 can diced tomatoes (28 oz), undrained
- 1/3 cup olive oil
- 2 cloves garlic, crushed or sliced
- 2 tbsps onion, minced
- 2 bay leaves
- 3 tbsp fresh parsley, minced
- 1 tbsp fresh basil, chopped
- 1/4 tsp sea salt
- 1 dash red pepper flakes
- 1/4 cup red table wine

Instructions

In a large saucepan, cook garlic in olive oil over medium heat for about 3 minutes, or until golden. Add the tomatoes, parsely, onion, bay leaves, salt, red pepper flakes, and splash of wine. Bring to a boil, then reduce heat and simmer for about 15 minutes.

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Discard bay leaves, and add basil. Serve over your favorite pasta (al dente of course).