

# 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 1 cup onion and 2 cloves of garlic	3
	Rinse and chop 1 Tbsp. fresh basil	
	Heat oil in Dutch oven on medium high heat until shimmering	1
	Add minced onions and cook until golden brown	12
	Add garlic, 1 1/2 tsp. oregano, and 1/4 tsp. pepper flakes	1
	Add 5 Tbsp. tomato paste and stir	1
	Add 1/2 cup wine, deglaze pan, and reduce	2
	Add 2 cans of tomatoes and 1/2 cup water. Simmer on low heat	50
	Add basil	1
	Add 1/2 tsp. salt and 1 tsp. sugar to taste	1
	Sprinkle with 1/4 cup grated parmesan (optional)	
	Total	60