



Simple Marinara Sauce

2-28 ounce cans chopped tomatoes
1 bottle or box strained tomatoes
1/4 cup extra virgin olive oil
fresh sweet basil

1 large onion, diced
2 tablespoons minced garlic
salt and pepper to taste



Place onions, garlic and olive oil oin a large saucepan ver medium high heat and saute until onions until they are clear and slightly brown. Add all tomatoes and stir. Fianlly, add spices and stir. Cook over medium high heat until sauce starts to bubble, then reduce the heat until the sauce slightly simmers. Continue to cook for at least 15 more minutes.

This recipe makes enough sauce to cover about 2 pounds of pasta. Don't forget to add your favorite cheese! I like imported pecorino romano best!