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Homemade Marinara Sauce

INGREDIENTS

- 28 oz. Can of Whole Peeled Tomatoes
- 1 Small Onion
- 4 Cloves of Garlic
- 1 ½ teaspoons Fresh Basil
- Kosher Salt as Needed

DIRECTIONS

1. In a large pot, combine the whole peeled tomatoes with their juices, onion, garlic cloves, olive oil, and basil.
2. Bring the mixture to a simmer over medium-high heat, then reduce the heat to maintain a gentle simmer. Cook for about 45 minutes, stirring occasionally.
3. After about 15 minutes, begin breaking up the tomatoes with a spoon or spatula as they soften.
4. Once the sauce has finished simmering, remove it from the heat. Take out the onion and smash the garlic cloves into the sauce using the back of a spoon. Continue smashing the tomatoes and any remaining onion bits for a chunky texture — or use an immersion blender if you prefer a smoother sauce.
5. Season with kosher salt to taste, and serve warm.

NOTES

- **Garlic tip:** If you're a garlic lover, feel free to mince the garlic instead of leaving the cloves whole. Mincing will give the sauce a stronger garlic flavor that infuses more thoroughly as it cooks.
- **Blender tip:** Want a smoother sauce? An immersion blender works great right in the pot. You can also transfer the sauce (in batches) to a blender once it has cooled slightly — just be careful with hot liquids!
- **Storage tip:** This marinara sauce keeps well in the fridge for up to 5 days in an airtight container. You can also freeze it for up to 3 months — just let it cool completely first, then store it in freezer-safe containers or zip-top bags. Thaw in the fridge overnight before reheating.