

Homemade Marinara Sauce

Homemade Marinara Sauce doesn't get any easier! This requires just a handful of ingredients and 20 minutes on the stove for a memorable Italian Marinara.



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Servings: 3 cups of marinara sauce **Calories:** 180

Prep Time: 5 mins **Cook Time:** 20 mins **Total Time:** 25 mins

Ingredients

- 2 Tbsp extra virgin olive oil
- 1/2 medium yellow onion, 1/2 cup chopped
- 3 garlic cloves, finely minced
- 28 oz crushed tomatoes
- 1/2 tsp dried oregano
- 1/2 tsp sea salt
- 1/4 tsp black pepper, freshly ground
- 1 Tbsp fresh basil, or parsley, finely minced, plus more to garnish



Instructions

1. Place a medium saucepan over medium heat and add 2 Tbsp olive oil. Once the oil is hot, add 1/2 cup chopped onion stirring often until soft and golden (about 5 min). Add minced garlic and stir 1 min, or until fragrant.
2. Stir in 28 oz crushed tomatoes, 1/2 tsp oregano, 1/2 tsp salt and 1/4 tsp pepper. Bring to a light boil then reduce heat and simmer partially covered for 15 minutes.
3. Finally, stir in 1 Tbsp chopped fresh basil then turn off the heat.

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