



Best Marinara Sauce Yet



Prep	Cook	Ready In
15 m	30 m	45 m

Recipe By: Jackie

"This is a very easy homemade red sauce, and the only one my 5 year old daughter will eat! Serve with your favorite pasta."

Ingredients

2 (14.5 ounce) cans stewed tomatoes	1 teaspoon salt
1 (6 ounce) can tomato paste	1/4 teaspoon ground black pepper
4 tablespoons chopped fresh parsley	6 tablespoons olive oil
1 clove garlic, minced	1/3 cup finely diced onion
1 teaspoon dried oregano	1/2 cup white wine

Directions

- 1 In a food processor place Italian tomatoes, tomato paste, chopped parsley, minced garlic, oregano, salt, and pepper. Blend until smooth.
- 2 In a large skillet over medium heat saute the finely chopped onion in olive oil for 2 minutes. Add the blended tomato sauce and white wine.
- 3 Simmer for 30 minutes, stirring occasionally.