Best Marinara Sauce Yet

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 (6 ounce) can tomato paste
- 4 tablespoons chopped fresh parsley
- 1 clove garlic, minced
- 1 teaspoon dried oregano
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 6 tablespoons olive oil
- 1/3 cup finely diced onion
- 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 sauté 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.