



# Easy Marinara Sauce

SERVES: 10-12

COOK TIME: 30 MINS

PREP TIME: 5 MINUTES

## INGREDIENTS

2 tsp olive oil

4 cloves of garlic, minced

2 28oz cans crushed tomatoes

Salt & Pepper, to taste

2 tsp oregano

2 tsp basil

## DIRECTIONS

In a medium pot, heat olive oil over medium heat.

Add in minced garlic and cook for 1-2 minutes or until aromatic.

Add in crushed tomatoes, salt, pepper, basil and oregano.

Let simmer on low heat for 20-25 minutes.

\*If sauce is too thin for your liking add in tomato paste, if too thick add in some water. If you don't have crushed tomatoes, you can use diced tomatoes. Just add in some tomato paste.

**Note:** This is GREAT for freezing! This is a double-recipe. I put the extra in a soup container and freeze it for later. Let thaw in fridge.



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