HOMEMADE MARINARA

This bright marinara sauce is the perfect use for your homegrown garden-fresh vegetables.





ILLINOIS FARM BUREAU®

SERVING SIZE: Enough sauce for 1 lb. of cooked pasta, approximately 4 servings

INGREDIENTS

- ¼ cup olive oil
- 1 large yellow onion
- 3 fresh garlic cloves, minced
- 3 lbs. fresh tomatoes, chopped (San Marzano or Roma tomatoes recommended)
- 3 Tbsp Italian blend seasoning
- 2 tsp sugar, optional for a sweeter sauce
- 2 tsp red pepper flakes, optional for spicy sauce
- Salt to taste, optional
- Black pepper to taste, optional
- 1 cup fresh basil leaves, chopped

DIRECTIONS

1. Preheat non-stick 5 quart pot with olive oil. Add onion and cook until translucent, about 5 minutes. Add garlic and cook for an additional 2-3 minutes until fragrant, taking care not to burn it.
2. Add chopped tomatoes to the pot. Stir well and cook, covered, for around 30 minutes, stirring occasionally.
3. Once tomatoes are cooked down, use an immersion blender or regular blender to blend. The sauce can be made smoother or left chunky depending on preference.
4. Return the sauce to the pot. Add seasonings, including salt and pepper, and combine.
5. Add fresh basil and any other fresh herbs during the last 5 minutes of cooking and stir to combine.
6. Heat through and serve with favorite pasta. Enjoy!

