

MARINARA SAUCE

- Two (14.5 ounce) cans stewed tomatoes
- 1 (6 ounce) can tomato paste
- 4 tbsp chopped fresh parsley
- 1 clove garlic, minced
- 1 tsp dried oregano
- 1 tsp sea salt
- 1/4 tsp ground black pepper
- 6 tbsp 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 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.



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