

Easy Marinara Sauce Recipe

Makes 4 servings

Ingredients

- 1 Tbsp olive oil
- 1 small onion, thinly sliced
- 3 cloves garlic, thinly minced

- 1 (28 oz) can of whole or chopped (diced) tomatoes. If whole, chop in a can with kitchen scissors. Or about 3 cups fresh, peeled chopped tomatoes

- 1 bay leaf (optional)
- ½ tsp sea salt (or kosher salt)
- Chopped herbs of choice: basil, thyme, oregano (½ tsp each if fresh, ¼ tsp if dry)

Instructions

1. Sauté the onions in the olive oil over medium heat until soft and; add the garlic and sauté briefly for 30 seconds.
2. Add the tomatoes and juice to the pan with the onions and garlic.
3. Add the herbs and bay leaf to the sauce.
4. Simmer sauce until slightly reduced and thickened. Remove bay leaf if used.

Tips

- Caramelize the onions for more flavor.
- Use an immersion blender if you like a smoother sauce.