



The Very Best Spaghetti Sauce

Jacob · 30/09/2024



Prep Time

7 hrs

Difficult

Medium

Servings

12

Description

This is sooooo good Its a slow cooked meatless spaghetti sauce with TONS and TONS of vegetables and its just sooooo good Enjoy

Ingredients

- - 18 roma (plum) tomatoes - 2 (6 ounce) cans tomato paste - ½ cup butter - 4 cloves garlic
- minced - 5 bay leaves - 1 large white onion
- chopped - 1 large zucchini
- chopped - 1 green bell pepper
- chopped - 1 red bell pepper
- chopped - 1 (8 ounce) package fresh mushrooms
- sliced - 2 tablespoons dried oregano - 1 tablespoon Italian seasoning - 2 teaspoons chili powder - ¼ cup brown sugar - 1 (15 ounce) container ricotta cheese

Instructions

1. Bring a large pot of lightly salted water to a boil. Add tomatoes and cook for 10 minutes. Drain and rinse with cold water. Remove skins and return tomatoes to the pot and mash them. Stir in tomato paste and 2 cups water. Cover and simmer on low heat. Meanwhile
2. melt butter in a large skillet over medium heat. Saute garlic and bay leaves for 1 minute
3. then stir in onions; saute until onions are translucent. Stir in zucchini
4. green and red bell pepper and mushrooms. Slowly cook and stir for 5 to 7 minutes. Stir vegetables into tomato sauce and add oregano
5. Italian seasoning
6. chili powder and brown sugar. Simmer over low heat for 6 to 8 hours. Stir in the ricotta cheese 10 minutes before serving.