



Italian Pasta Sauce

Jacob · 30/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

18

Description

I picked up this Italian pasta sauce recipe when I lived in Italy everyone loves it Thought it was time to share The Merlot and chicken granules are very important ingredients that sets this recipe apart from other sauces

Ingredients

- - 1 tablespoon olive oil - 1 large onion
- chopped - 3 large cloves garlic
- minced - 2 (28 ounce) cans tomato sauce - 1 (28 ounce) can diced tomatoes - $\frac{3}{4}$ cup Merlot wine - 1 (6 ounce) can tomato paste - 3 tablespoons chicken bouillon granules - 3 tablespoons dried basil leaves - 3 tablespoons Italian seasoning - salt and ground black pepper to taste

Instructions

1. Heat olive oil in a large saucepan over medium heat. Add onion and garlic; cook and stir until onion translucent
2. 5 to 7 minutes. Stir in tomato sauce
3. diced tomatoes
4. wine
5. tomato paste
6. chicken bouillon granules
7. basil
8. Italian seasoning
9. salt
10. and pepper; bring to a boil
11. reduce heat to low
12. and simmer
13. stirring frequently
14. 1 hour.