



World39s Best Marinara

Jacob · 30/09/2024



Prep Time

55 mins

Dificult

Medium

Servings

8

Description

The only marinara sauce youll ever need Serve it with your favorite pasta

Ingredients

- - 1 tablespoon olive oil - 1 sweet onion
- diced - 4 cloves garlic
- minced - 1 (8 ounce) package fresh mushrooms
- chopped - 1 red bell pepper
- diced - 1 cup fresh flat-leaf parsley
- torn - 2 tablespoons oregano - 2 tablespoons white sugar - 2 teaspoons dried basil - 1 teaspoon dried rosemary - ½ teaspoon dried sage - ½ teaspoon red pepper flakes - ½ teaspoon salt - ground black pepper to taste - 1 (28 ounce) can tomato sauce

Instructions

1. Heat olive oil in a saucepan over medium heat. Cook and stir onion and garlic until fragrant
2. about 2 minutes. Add mushrooms
3. red bell pepper
4. and parsley; cook and stir until mushrooms are slightly softened
5. about 2 minutes. Add oregano
6. sugar
7. basil
8. rosemary
9. sage
10. red pepper flakes
11. salt
12. and black pepper; stir to combine
13. 2 minutes. Stir tomato sauce into seasoned onion-mushroom mixture; cook over low heat until flavors have combined
14. 30 minutes. Transfer half the sauce to a blender; blend until smooth. Return to saucepan with the remaining sauce; stir to combine.