



Slow Cooker Marinara Sauce

Jacob · 30/09/2024



Prep Time

6 hrs 25 mins

Difficult

Medium

Servings

12

Description

My best friend showed me this slow cooker marinara recipe and I just had to share it The spices in here can all be adjusted to taste and eyeballed but this is how I learned to do it The best flavor calls to cook it all day but it can be made in a pinch if you have to Serve over your favorite pasta or with crispy chicken Can also be used in lasagna or ravioli

Ingredients

- - 2 tablespoons olive oil - ¼ cup finely chopped onion - 3 tablespoons minced garlic
- or more to taste - 3 (14.5 ounce) cans tomato sauce - 1 (6 ounce) can tomato paste - 1 tablespoon red wine
- 1 tablespoon balsamic vinegar - 1 tablespoon ground basil - 1 teaspoon salt - 1 teaspoon ground black pepper
- 1 teaspoon dried cilantro - 1 teaspoon chili powder - 1 teaspoon ground paprika - 1 teaspoon ground oregano
- 2 large bay leaves - 1 pinch white sugar - 1 pinch ground cinnamon

Instructions

1. Heat olive oil in a skillet over medium heat. Saute onion and garlic in the hot oil until soft
2. about 5 minutes. Transfer to a slow cooker. Add tomato sauce and tomato paste to the slow cooker and set temperature to Low. Cook and stir until the paste melts
3. 3 to 4 minutes. Add wine
4. vinegar
5. basil
6. salt
7. pepper
8. cilantro
9. chili powder
10. paprika
11. oregano
12. bay leaves
13. sugar
14. and cinnamon; stir until well combined. Cover
15. and cook
16. stirring once in a while
17. until reduced
18. 6 to 8 hours. Remove bay leaves and serve. Cook's Notes: You can also cook this in a large pot or Dutch oven instead of a slow cooker. Adjust cooking time as needed. If you have to cook it longer don't worry
19. it'll be fine. I've done it up to 10 hours. If cooking in a hurry
20. let simmer on medium-low heat for 10 to 15 minutes so flavors will blend and the alcohol in the wine burns off.