

# Marinara Sauce

By Domenico Tolomeo

Say goodbye to store-bought marinara sauce and hello to homemade goodness.

**Yield:** 6 cups

**Prep Time:** 10 min

**Bake Time:** 30 min

## Ingredients:

- 4 tablespoons Olitalia Extra Virgin Olive Oil
- 1/2 onion, chopped
- 1 clove garlic, minced
- 2 cans (56oz total) Ciao Whole Peeled Tomatoes
- 10g (2 teaspoons) salt
- 6 leaves basil



## Instructions:

1. Heat up the Olitalia extra virgin olive oil in a sauce pot over medium heat.
2. Add onions and cook until translucent.
3. Add the garlic and cook until lightly browned, being careful not to burn it.
4. In a separate bowl, crush the Ciao Italian Whole Peeled Tomatoes (our favorite method is with a food mill, but you can also use your hands or a blender), and add to the sauce pot with salt.
5. Add basil and cook for 30 minutes.
6. Serve with your favorite pasta, use it as a pizza or dipping sauce, or freeze in an airtight container.