

Traditional Marinara

By Michele D'Amelio

This traditional tomato and basil marinara sauce is easy to make and requires only a few simple ingredients!

Yield: 3 cups

Prep Time: 5 min

Cook Time: 45 min

Ingredients:

- 1 clove garlic, minced
- 1 tablespoon Olitalia Extra Virgin Olive Oil
- 5g (1 teaspoon) salt
- Fresh basil (per your preference)
- 1 can (28oz) Ciao Authentica Crushed Tomatoes



Instructions:

1. Place a large pot on the stove with the flame on medium. Add the Olitalia Extra Virgin Olive Oil and garlic.
2. When the olive oil is hot, add the Ciao Authentica Crushed Tomatoes and the salt.
3. Mix the tomatoes in the pot and add the fresh basil. Turn the heat up to high.
4. After 5 minutes at high heat, cover the pot with a lid and turn the heat to low.
5. Keep mixing the tomato sauce every 15-20 minutes.
6. When the sauce gets thicker and the color turns dark red (about 30-45 minutes), take the sauce off the heat. It is ready to use immediately.