

RECIPE | TOMATOES

ROMA TOMATO MARINARA SAUCE



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INGREDIENTS

- 1 lb** Pure Flavor® Roma Tomatoes, chopped
- 4** cloves garlic, thinly sliced
- 1** yellow onion, chopped
- 1** bunch fresh basil, chopped
- ¼ cup** extra virgin olive oil
- ¼ cup** red wine
- 1 tsp** dried oregano
- ¼ tsp** red pepper flakes
- Salt & pepper, to taste

DIRECTIONS

- 1** In a large saucepan over medium heat, sauté onion in oil until softened for 7 minutes.
- 2** Add garlic and sauté for 1 minute, then add wine and simmer until the liquid has evaporated, making sure the garlic doesn't burn.
- 3** Stir in tomatoes, oregano and red pepper flakes, season with salt to taste.
- 4** Reduce heat to low and simmer covered for 15 minutes.
- 5** Remove the lid and cook uncovered over low heat, stirring occasionally for 30 minutes.
- 6** Use an immersion blender to puree the sauce, then add in basil.
- 7** Continue to simmer for another 30 minutes.



1 hr 35 min

5 min | **90 min**
PREP. | COOKING



6



easy