



RECIPE | TOMATOES

ROMA TOMATO MARINARA SAUCE



5 min
PREP.

90 min
COOKING



6

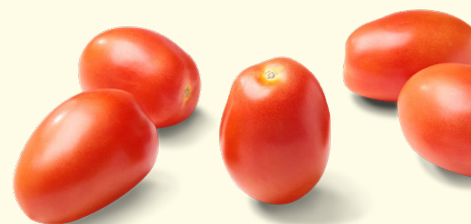


easy

1 hr 35 min

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. Remove the lid and cook uncovered over low heat, stirring occasionally for 30 minutes.
- 5 Use an immersion blender to puree the sauce, then add in basil.
- 6 Continue to simmer for another 30 minutes.

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