



Quick Marinara Sauce

¼ C	Extra Virgin Olive Oil
¾ C	Onions, small dice
5	Cloves garlic, sliced
8 C	Crushed Tomatoes
10	Leaves of basil, torn
TT	Salt and Pepper

Method:

Heat the oil in a medium saucepan over medium heat. Sweat the onion, garlic, until the onions are translucent about 4-6 minutes. Add the tomatoes and bring to a boil. Lower the heat to a simmer, cover, and cook for 10-15 minutes. Add in the torn basil leaves and season with salt and pepper. Serve.

Legend

TT= To Taste C=Cups