# Homemade Marinara Sauce

## Description

It might be tempting to reach for a can of prepared marinara sauce, but why not make a declicious fresh marinara sauce from scratch, especially when it is so simple and quick to prepare.

## Summary

**Yield:** 4
**Prep Time:** 20 minutes
**Category:** Sauces
**Cuisine:** Italian

## Ingredients

- 1 can diced tomatoes (28 oz), undrained
- 1/3 cup olive oil
- 2 cloves garlic, crushed or sliced
- 2 tbsps onion, minced
- 2  bay leaves
- 3 tbsp fresh parsley, minced
- 1 tbsp fresh basil, chopped
- 1/4 tsp sea salt
- 1 dash red pepper flakes
- 1/4 cup red table wine

## Instructions

In a large saucepan, cook garlic in olive oil over medium heat for about 3 minutes, or until golden. Add the tomatoes, parsely, onion, bay leaves, salt, red pepper flakes, and splash of wine. Bring to a boil, then reduce heat and simmer for about 15 minutes.

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Discard bay leaves, and add basil. Serve over your favorite pasta (al dente of course).