

Easy Marinara Sauce

Keith

Ingredients

- ¼ c. extra-virgin olive oil
- ½ medium onion, minced
- 4 cloves garlic, thinly sliced
- 1 (28-oz.) can whole tomatoes (San Marzano brand, it makes a difference)
- 1 tsp. dried oregano
- Pinch red pepper flakes
- Kosher salt
- Freshly ground black pepper
- 2 large sprigs fresh basil

Instructions

1. In a large, deep skillet over medium heat, heat oil. Add onion and cook until soft, 5 minutes. Stir in garlic and cook until fragrant, 1 minute more.
2. Pour in tomatoes and use a wooden spoon to break tomatoes into chunks. Fill the tomato can almost halfway with water and swirl to catch any remaining sauce, then add to the skillet. Season with oregano, red pepper flakes, salt, and pepper and stir in basil. Bring mixture to simmer.
3. Reduce heat to low and simmer until liquid has reduced slightly, about 20 minutes. Discard basil before serving.