

Marinara Sauce (Serves 8)

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Ingredients:

2 (14.5 ounce) cans stewed Italian style tomatoes
1 (6 ounce) can tomato paste
4 Tbsp. chopped fresh parsley
1 clove garlic, minced
1 tsp. dried oregano
1 tsp. salt
1/4 tsp. ground black pepper
6 Tbsp. olive oil
1/3 cup finely diced onion
1/2 cup white wine

Directions:

1. In a food processor place stewed tomatoes, tomato paste, chopped parsley, minced garlic, oregano, salt and pepper. Blend until smooth.
2. in a large skillet over medium heat saute the finely chopped onion in olive oil for 2 minutes. Add the blended tomato sauce and white wine.
3. Simmer for 30 minutes, stirring occasionally.

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