

Homemade Marinara Sauce

- 1 tablespoon butter
- 1 tablespoon olive oil
- 3 teaspoons minced garlic
- 3/4 cup chicken broth
- 3 14.5 ounce cans crushed tomatoes
- 1 tablespoon parsley
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/4 teaspoon pepper

Heat the butter and olive oil in a large skillet over medium heat. Add the garlic and cook 1-2 minutes, or until fragrant. Add the chicken broth and let the garlic simmer for a few minutes. Add the crushed tomatoes, parsley, sugar, salt, and pepper, and stir to combine. Bring to a simmer, then reduce the heat to low. Simmer 25-30 minutes, or until slightly thickened.

adapted from [The Pioneer Woman](#)