

# Marinara Sauce

*Compliments of Chef Richard's Kitchen*

26 Servings

1 28 oz. can tomatoes, (crushed)  
1 6 oz. can tomato paste  
3 tablespoons extra virgin olive oil  
4 cloves minced garlic  
1/2 onion, (diced)  
1 1/2 tablespoons dried oregano  
1 1/2 teaspoons dried basil  
1/4 teaspoon salt, (or to taste)  
1/8 teaspoon black pepper, (or to taste)  
3 tablespoons Parmigiano-Reggiano cheese, (shredded)  
1/4 teaspoon red pepper flakes, (or to taste)



Place olive oil in a medium saucepan with garlic and onions. Sauté until garlic is fragrant and the onion is translucent, about 5 minutes. Stir often so garlic does not burn. Add tomato paste and cook an additional 5 minutes.

Place crushed tomatoes, oregano, red pepper flakes, basil, salt and pepper to mixture. Bring to simmer and simmer 20 - 25 minutes until thickened to desired consistency. Adjust seasoning, if desired.

Remove from heat and add Parmigiano Reggiano cheese. Stir until well blended.