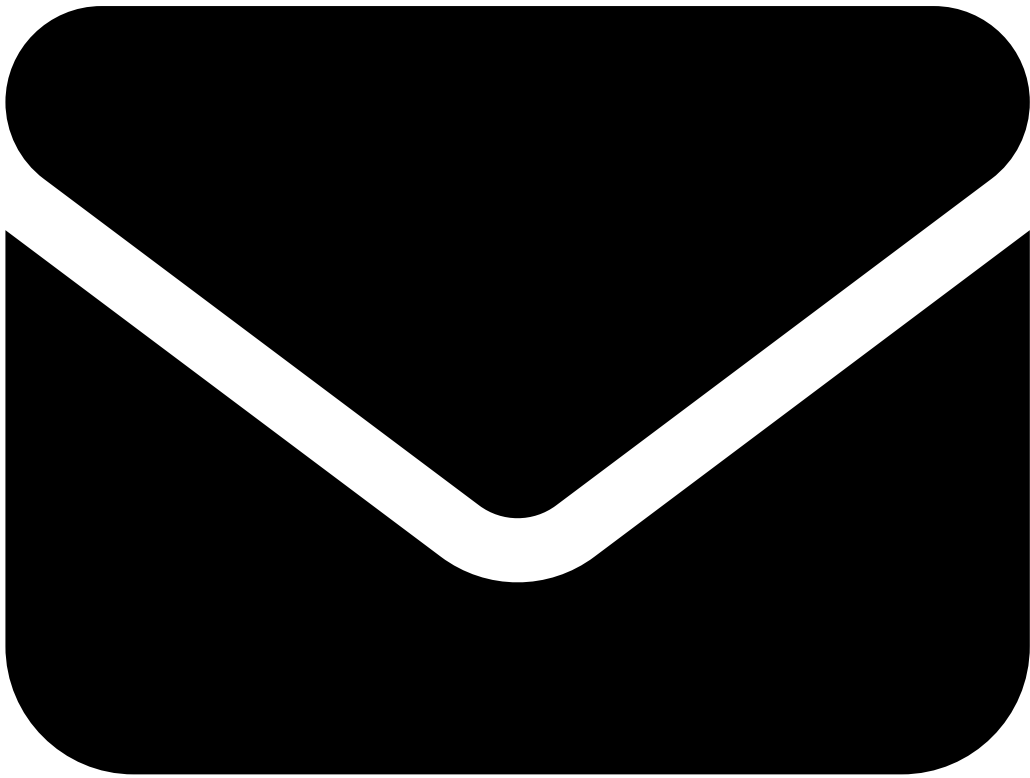


Easy Homemade Marinara Sauce

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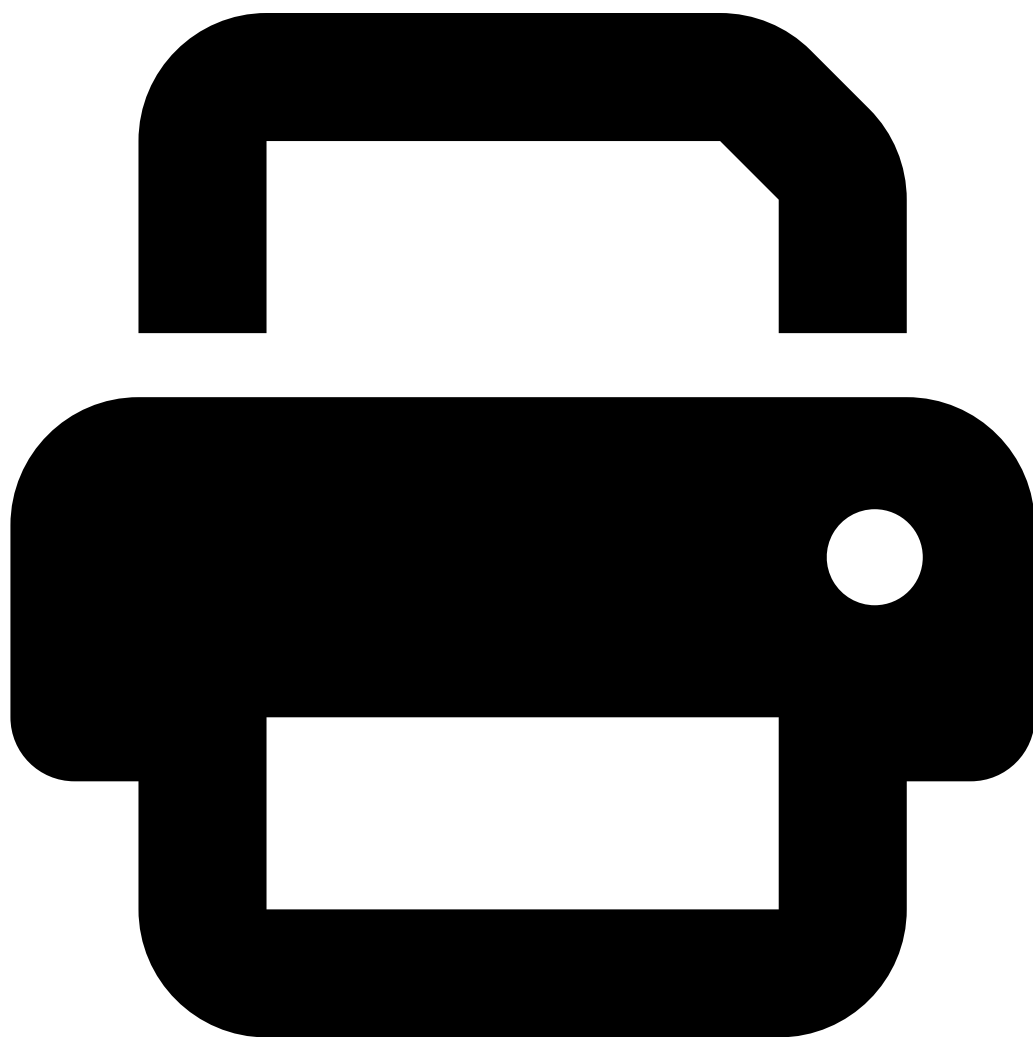
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This Easy homemade Marinara sauce is an Italian mother sauce, from this basic recipe the meal possibilities are endless. Marinara sauce is a tomato sauce usually made with tomatoes, garlic and herbs.

You're going to love this recipe for so many reasons. First you only need a few pantry ingredients, seven to be exact, if you're counting the water. Second it's so easy, you'll wonder why you never made it before. Another thing this Easy Marinara Sauce is freezer friendly. One important thing about this recipe since it's made with tomatoes, be sure to use the best brand you can find, here's the crushed tomatoes and the tomato sauce I use. When I make it I always make more than I need and freeze it in different size containers for ready made meals or to add to recipe.

But the best part is it's one of those Italian sauces everyone loves.

If your looking for a good all around stock pot this is the one I use for most of my sauces, stews, and soups. It's the prefect size comes with a lid and it's good quality, so you only need one.

Easy Homemade Marinara Sauce



This easy Italian Homemade Marinara Sauce is made with simple pantry ingredients and comes together in about one hour Rich, flavorful, and perfectly balanced, it's the perfect sauce for pasta, pizza, meatballs, chicken parmesan, or as a dipping sauce. A classic Italian recipe that's easy enough for busy weeknights and delicious enough to become a family favorite.

- 2 Tablespoons each olive oil and butter
- 1 chopped yellow onion
- 2 cloves of garlic minced
- 1 cup chopped Italian parsley
- 28 oz. can crushed tomatoes (preferably San Marzano)
- 14 oz. can tomato sauce
- 1 cup of water from rinsing out the cans
- $\frac{1}{2}$ cup red wine
- 1 Tbsp. fresh or dry oregano
- 1 cup chopped fresh basil

1. In a medium size stock pot bring the oil and butter to medium heat
2. Chop the onion, parsley and garlic together add to the

stock pot

3. Saute until tender and just beginning to brown
4. Add the rest of the ingredients except for the basil
5. Bring to a boil lower the heat and simmer covered for 45 minutes stirring occasionally. Uncover, add the basil and simmer 15 minutes longer. ENJOY!!!
6. Here are a few great **storage options for your easy marinara sauce:**

1. Refrigerator (Short-Term)

How long: Up to 5 days

Container: Airtight glass jars or BPA-free plastic containers

Tip: Let the sauce cool completely before refrigerating

2. Freezer (Long-Term)

How long: Up to 3 months

Container:

Freezer-safe zip bags (lay flat for easy stacking)

Plastic deli containers

Glass mason jars (leave room at the top for expansion)

Tip: Label with date and portion size

3. Ice Cube Trays (For Small Portions)

How long: Up to 3 months in freezer

Use: Perfect for quick meals or sauces for 1

Tip: Once frozen, pop cubes into a freezer bag for easy access

Main Course

Italian

Easy Italian marinara sauce, homemade