

Mixed Mushroom Marinara sauce

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This easy classic mixed mushroom marinara sauce is made with three different mushrooms for a thick, rich vegetarian marinara full of robust earthy flavors. It's so easy and versatile you'll want to make it often.

In this mixed mushroom marinara I used three different types of mushrooms: cremini, white button and portabellas. You can use any combination of mushrooms you like, that's the beauty of this recipe. Not only can you customize this recipe to your liking, you can freeze it for ready-made meals when you need dinner quick. You can even add ground chicken, beef, or turkey for a hearty meat sauce,

I served this mixed mushroom marinara over air-fried polenta rounds, it's just as good over pasta, and delicious over toast sprinkled with parmesan and Italian herbs.

This recipe is simple in nature, uses few ingredients and produces intense flavors. It's sure to become your go-to sauce when you want Italian, but you also need quick and easy.

While sometimes it's nice to showcase your chef abilities with fancy, perfectly plated creations most of the time simple is the way I cook.

Things to know about this mixed mushroom marinara sauce

This Mixed mushroom marinara is full of delicious earthy flavors and because mushrooms grow close to the earth they can be full of dirt too!!

Mushrooms are like sponges. If you soak them in water they become waterlogged and won't brown nicely. Instead clean mushrooms with a damp paper towel.

If your using sliced mushrooms, most are pre cleaned. If you see dirt give them a quick rinse in a colander just before cooking patting them dry with dry paper towels.

If your using whole portabellas , follow the process above, then remove the stem which can be saved and frozen to use in stuffed mushrooms, and with a spoon scoop out the gills and slice.

It's helpful to remember mushrooms need a shower not a bath, if they are still dirty after wiping with a damp paper towel, give them a quick rinse.

If you make this recipe please leave me comment and don't forget to tag me on Instagram that's my favorite part!!!

Ingredients

- 8 oz. sliced white mushrooms
- 8 oz sliced crimini mushrooms
- 8 oz sliced portabellas
- 2 cans 15 oz. crushed tomatoes
- 2 cans 15 oz. tomato sauce
- 1 chopped bunch Italian parsley
- 2 tablespoon each chopped basil, thyme and oregano
- 1 chopped medium onion
- 2 tablespoons each butter and olive oil
- Salt and pepper to taste

Instructions

1. In a 5 quart stock pot heat the olive oil and butter
2. Add the onion and garlic saute until limp
3. Add in the mushrooms saute until mushrooms are brown

4. Salt and pepper now
5. Add all the tomato sauces
6. Rinse out tomato cans add 1 can of water to the sauce
7. Add herbs
8. Simmer covered for 1 1/2 hours stirring occasionally
9. ENJOY