

Basil Marinara

Homemade marinara is delicious. Just fresh, saucy goodness =) The addition of basil will make this marinara extra-marvelous and will fill up your whole house with savory smells. Use this in many delicious recipes like our Spaghetti and Meatballs!

2-3 tbsp Basil Olive Oil
1 sweet onion, finely minced
3 garlic cloves, crushed
¼ tsp red chili flakes
1 tsp fennel seeds
1 tsp sea salt
½ tsp dried Oregano
½ tsp cracked Black Pepper
1-28oz can San Marzano tomatoes
2 tbsp Italian Herb of Naples Dark Balsamic
1 cup fresh basil, chiffonade or thinly sliced

Step 1 - In a skillet, heat olive oil over medium heat along with garlic cloves. Sauté gently for 2 to 3 minutes, stirring to keep from burning. Stir in spices and cook for 1 to 2 minutes longer

Step 2 - Add in canned tomatoes, crushing by hand as you add them to the pan. Stir together in the skillet, then add balsamic. Stir and simmer sauce over low heat for 15 to 20 minutes, until sauce has thickened. Thinly slice basil leaves and stir in about 1 cup, or as much as desired in the last 5 minutes of simmering the sauce.

Step 3 – Remove from heat and use immediately in a pasta recipe or let cool and store in a large mason jar in the fridge for up to 2 weeks.