

Marinara

Ingredients:

1. 10-12 Fresh Basil leaves
2. 5 Garlic Cloves (smashed)
3. 1 TB Oregano
4. 2- 28oz Canned Whole Tomatoes
5. 1 TB Extra Virgin Olive Oil

Instructions:

1. In a tall pot over low-medium heat add olive oil once heated toast the garlic cloves once you can smell the garlic stir in the basil leaves then add the tomatoes.
2. Cook until reduced about a quarter.
3. Pour into blender or use an immersion blender until it is pureed.