



The way pasta was meant to be!

Marinara Sauce

Ingredients:

- 1/4 cup extra-virgin olive oil
- 1 small onion, finely chopped
- 1 garlic clove, finely chopped
- 1 celery stalk, finely chopped
- 1 carrots, peeled and finely chopped
- 1/2 teaspoon sea salt
- 1/2 teaspoon freshly ground black pepper
- 1 clove garlic, minced
- 1 can (32-ounce) crushed tomatoes
- 1 dried bay leaves

Directions:

In a large pot, heat the oil over a medium-high flame. Add the onions and garlic and sauté until the onions are translucent, about 10 minutes. Add the celery, carrots, garlic, and 1/2 teaspoon each of salt and pepper. Sauté until all the vegetables are soft, about 10 minutes. Add the tomatoes and bay leaves, and simmer uncovered over low heat until the sauce thickens, about 1 hour. Remove and discard the bay leaves. Season the sauce with more salt and pepper, to taste.