

Arrabiata Marinara Sauce



Preparation time: 30 min

Difficulty: Easy

Ingredients

- Anchovy Paste: 1tbs
- Black Pepper: 2tsp
- Crushed Red Pepper: 1tsp
- Dried Oregano: 2tsp
- Fresh Basil (chopped): 2tbs
- Kosher Salt: 2tsp
- Large Garlic Cloves (sliced): 5
- Olive Oil: 1tbs
- Pomi Chopped Tomatoes: 26.6oz
- Pomi Double Concentrate Tomato Paste: 1tbs
- Pomi Strained Tomatoes: 53oz
- Red Wine: 1 cup
- Sugar: 1tsp
- Yellow Onion (diced): 1

For this recipe we used:

Chopped Tomatoes 26.6oz



Preparation

Follow along with this easy recipe for a tomato sauce that is paired perfectly with pretty much anything!

Instructions

1. Heat a heavy-bottomed pot over medium heat.
2. Add olive oil to the pot. Once oil is well heated, stir in onions.
3. When the onions start to become translucent, stir in Pomi Concentrated Tomato Paste.
4. Pour in red wine, and stir until everything is mixed well.
5. Add Pomi Chopped Tomatoes and Pomi Strained Tomatoes to the pot and stir well.
6. Stir in herbs and seasonings.
7. Cover and simmer for 1.5 hours, stirring occasionally.
8. Use sauce in any dish.
9. Store in an air tight container for up to a week in the refrigerator, or freeze for up to three months.