

## Marinara Dipping Sauce Recipe



**Time:** 15 min.

**Difficulty:** Easy

### Ingredients

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- Marinara Sauce 7.05oz 7.05 ounces
- dried basil ½ teaspoon
- dried oregano ½ teaspoon
- garlic peeled and smashed 3 cloves
- Mozzarella Sticks 8
- olive oil 1 tablespoon
- Pomí Marinara Sauce 1
- Salt ¼ teaspoon

### For this recipe we used:



## Preparation

*This homemade Marinara Dipping Sauce pairs perfectly with all your favorite appetizers. It's fast and easy, made with just 5 pantry ingredients and ready in minutes! Perfect for mozzarella sticks, pizza bites, zucchini fries, crispy artichokes, breadsticks, and more!*

### Instructions

- Heat oil in a small saucepan over medium-high heat until shimmering. Add garlic cloves and sauté until browned, stirring occasionally to prevent scorching, about 3 to 4 minutes. Remove garlic and discard.
- Stir in tomato sauce, basil, oregano, and salt. Reduce heat to medium and simmer until flavors have blended, about 10 minutes. Keep warm over low-heat until serving time, or cool completely and store covered in the refrigerator.