

Marinara Dipping Sauce Recipe

Preparation time: 15 min

Difficulty: Easy

Ingredients

- Mozzarella Sticks: 8
- Pomì Marinara Sauce: 1
- Salt: ¼ teaspoon
- dried basil: ½ teaspoon
- dried oregano: ½ teaspoon
- garlic peeled and smashed: 3 cloves
- olive oil: 1 tablespoon



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.

For this recipe we used:

Marinara Sauce 7.05 ounces

