

# Marinara Sauce

It's true! Only 20 minutes stand between you and the simplest, most savory Marinara sauce ever! This recipe takes about 5 minutes to throw together and only needs to simmer 15-20 minutes more. That leaves just enough time to toss a salad, boil noodles or pan fry some slices of Ciabatta bread. We make a meal with the sauce over bread, topped with fresh grated Romano. We call it our Italian "biscuits and gravy" meal.

- 1 can Hunt's Tomato Puree
- 1 28 oz can Hunts Crushed Tomatoes with Basil (or use plain crushed tomatoes and add 8-10 leaves chopped fresh basil)
- 1/2 stick real butter
- 3-4 cloves chopped garlic
- 1/2 cup sun dried tomatoes chopped fine (optional)



Over medium heat, melt butter in large skillet and let it brown slightly. Add garlic and saute for 1-2 minutes, stirring constantly, being careful not to burn garlic or butter. Slowly add the tomato puree, crushed tomatoes, and sun dried tomatoes. Also add fresh basil if plain crushed tomatoes are being used. Reduce heat and cover. Let sauce simmer for about 20minutes, stirring occasionally. Serve over hot noodles or sliced pan fried Ciabatta bread with Romano or Parmesan cheese.