



Italian Red Sauce (more than marinara)

Very easy and super flavorful. Top your favorite pasta with this, or your favorite Italian protein dish. You won't be disappointed.

Ingredients

- 5-6 leaves fresh basil
- 5-6 leaves fresh sage
- 1 sprig fresh rosemary
- 2 sprigs fresh thyme
- 2 sprigs fresh oregano
- 1 head of garlic
- 1 yellow onion
- 1 28oz can whole tomatoes
- 1 14.5oz can diced tomatoes
- 16 oz mushrooms
- 1 lb ground Italian sausage
- 2 tsp kosher salt
- 2 tsp ground black pepper
- ¼ cup red wine
- 1 T olive oil

Chop: Chop the basil, oregano, rosemary, thyme, and sage fine. Mince the garlic. Chop the onion small. Chop the mushrooms rough.

Sauce: Add the tomatoes to a blender with the herb mix, salt and pepper. Blend until smooth.

Brown: In a large stock pot, at the olive oil and sausage. Stir until browned.

Veg1: Add the onion and garlic. Stir until the onions are softened, and the garlic is fragrant.

Veg2: Add the mushrooms, stir to combine. Cover for 3-4 minutes so the mushrooms and release their moisture.

Wine: Add the wine. Stir to combine.

Sauce2: Stir in the tomato sauce mixture. Simmer (an hour is best).

Serve: Pick your favorite pasta and cover it with this stuff. Also great atop veil parmesan or chicken parmesan.