



MARINARA / RED GRAVY

8+ servings | 15 minutes prep time | 2 hours 15 minutes cook time | 2 hours 30 minutes total time

INGREDIENTS

2 tablespoons SoLA basil + black pepper infused olive oil or plain extra virgin olive oil
2 medium yellow onions, diced
3 carrots, chopped small
2 stalks celery, thinly sliced
1 green bell pepper, diced
3 cloves of garlic, minced
2 28 oz cans of whole peeled tomatoes, preferably San Marzano or other Italian tomato
1 28 oz can of crushed tomatoes
3 tablespoons SoLA momma mia Italian Seasoning
1 teaspoon sugar
Salt and pepper to taste

DIRECTIONS

- 1) In a large stock pot heat oil over medium heat. Add onion, carrot, celery, and bell pepper and sauté until tender, 8 -10 minutes.
- 2) Add garlic and cook for 1 -2 minutes until fragrant.
- 3) Add in tomatoes and seasoning, stir well to combine. Bring to a boil over medium-high heat and then reduce to simmer on low for 2 hours stirring occasionally.
- 4) Using a submersion blender process until all ingredients take on a chunky but consistent texture. Serve over pasta, on pizza, as a dipping sauce, or use to cook meatballs.