

CLASSIC MARINARA SAUCE

CHEF CULTURES LLC

Prep Time: 15 Minutes • Cook Time: 25–30 Minutes • Yield: Approximately 6 Cups

Description

This simple marinara sauce teaches students how a few basic ingredients can be transformed into a rich, flavorful sauce. Using a traditional mirepoix of onion, carrot, and celery along with tomatoes, herbs, and garlic, students learn foundational knife skills, flavor building, and sauce-making techniques.

Ingredients

- 1 tablespoon olive oil
- ½ medium onion, small dice
- 1 celery stalk, small dice
- 1 medium carrot, small dice
- 2 cloves garlic, minced
- 1 tablespoon tomato paste
- 1 can (14–15 oz) crushed tomatoes
- ½ cup water
- 1 teaspoon Italian seasoning
- ½ teaspoon kosher salt
- Fresh cracked black pepper to taste

Optional

- Pinch sugar
- Fresh basil for garnish
- Parmesan cheese for serving

Directions

1. Prepare Vegetables – Wash and prepare onion, celery, carrot, and garlic. Cut vegetables into a small, even dice.

2. Build the Mirepoix – Heat olive oil in a medium saucepan over medium heat. Add onion, celery, and carrot. Cook 5–7 minutes until softened and aromatic.

3. Add Garlic – Add minced garlic and cook approximately 30 seconds.

4. Add Tomato Paste – Stir in tomato paste and cook 1–2 minutes.

5. Add Tomatoes – Add crushed tomatoes and water. Stir well.

6. Season – Add Italian seasoning, salt, and pepper.

7. Simmer – Reduce heat and simmer gently for 20–30 minutes, stirring occasionally.

CLASSIC MARINARA SAUCE
— CHEF CULTURES LLC —

A simple, flavorful tomato sauce made with a classic mirepoix, garlic, herbs, and love. Perfect over pasta and topped with Parmesan cheese!

3 SIMPLE STEPS

1 PREPARE & BUILD THE MIREPOIX

- Dice onion, celery, and carrot into small, even pieces
- Heat olive oil in a saucepan over medium heat
- Add vegetables and cook 5–7 minutes until softened and aromatic
- Add garlic and cook 30 seconds

2 ADD TOMATOES & SEASON

- Stir in tomato paste and cook 1–2 minutes
- Add crushed tomatoes and water and stir well
- Add Italian seasoning, salt, and pepper
- Reduce heat and simmer gently for 20–30 minutes, stirring occasionally

3 TASTE, ADJUST & SERVE

- Taste and adjust seasoning (add a pinch of sugar if desired)
- Serve warm over your favorite pasta
- Top with fresh basil and Parmesan cheese

Chef Ren's NOTES

- Mirepoix is a classic combination of onion, carrot, and celery used as the flavor foundation for many soups, sauces, and stews.
- Cooking tomato paste before adding liquid helps develop a richer flavor.
- A gentle simmer allows flavors to blend and develop without overcooking.
- Simple ingredients, prepared carefully, often create the most satisfying meals.

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8. Taste and Adjust – Adjust seasoning and add a pinch of sugar if desired.

9. Serve – Serve warm over fresh pasta and top with Parmesan cheese.

Chef Ron's Notes

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