

Simple Marinara Sauce

INGREDIENTS

- 1 large can of tomatoes
- 2 tablespoons olive oil
- 2 medium cloves garlic, chopped
- 1 teaspoon fresh oregano
- 2-3 tablespoons chopped fresh basil
- 2-3 tablespoons chopped parsley
- Salt and ground black pepper
- Pinch of sugar or cocoa powder

Cover bottom of medium saucepan with olive oil and place over medium heat. Add garlic, oregano, basil and parsley, stirring until garlic is fragrant (not brown), about 1 minute.

Add tomatoes (if whole break them up with fingers). Add some water to the can and swirl to collect remaining tomatoes – pour mixture into the pot, stir and simmer for about 10 minutes.

Add a pinch of sugar or cocoa powder to cut the acidity. Adjust with salt and pepper. (Note: If time permits, add a pork chop for a richer flavor!)

Makes 2 cups

Source: *Da Vinci Capers*, www.davincicapers.com

