

## Simple Marinara Sauce

### INGREDIENTS

- 1 large can (28 ounces) whole peeled tomatoes
- 1 half yellow onion, peeled and sliced thin
- 2 large cloves garlic—chopped
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon dried oregano

### INSTRUCTIONS

1. In a medium, heavy-bottomed saucepan, combine hand crushed tomatoes (with their juices), sliced onion, garlic cloves, olive oil and oregano.
2. Bring the sauce to a simmer over medium-high heat, then lower the heat to keep the sauce at a slow, steady simmer for about 45 minutes, or until droplets of oil float free of the tomatoes.
3. Stir occasionally.
4. Remove the pot from the heat.