

Mushroom Marinara Sauce

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| 1 tbsp | olive oil |
| 2 | garlic cloves, minced |
| 1 | onion, diced, large pieces |
| 1 pkg | mushrooms, quartered |
| 1 can | (28 oz/796mL) tomatoes, drained, seeded & chopped |
| | basil (optional) |
| | freshly ground pepper |

- In a medium saucepan; heat oil over medium heat, sauté garlic and onion, stirring occasionally until softened, about 5 minutes.
- Add tomatoes, mushrooms and basil if using. Bring to boil; reduce heat, cover and simmer, stirring occasionally, for about 45 minutes or until thickened.
- Season with pepper. Makes 4 servings.

Recipe by Gary Barone