

  Italian + 1 more

# Classic Marinara Sauce

Batch Size: 2x

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Yield: 2.5 quarts

Shelf Life: 5 days

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## Ingredients

### Base Ingredients

- 28 oz San Marzano Tomatoes crushed by hand
- 1/4 cup Extra Virgin Olive Oil
- 6 each Garlic Cloves thinly sliced

### Aromatics & Seasonings

- 1 bunch Fresh Basil leaves only
- 2 tsp Kosher Salt
- 1 tsp Black Pepper freshly ground

Note: Adjust seasoning to taste after simmering

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## Prep Method

1. Heat Olive Oil In A Large Saucepan Over Medium Heat Until Shimmering
2. Add Sliced Garlic And Cook Until Fragrant And Just Starting To Turn Golden, About 2 Minutes

### Tomato Preparation

3. Add Crushed Tomatoes And Their Juices To The Pan, Stirring To Combine
4. Season With Salt And Pepper, Then Add Half Of The Basil Leaves
5. Bring To A Gentle Simmer And Cook For 25-30 Minutes, Stirring Occasionally

Tip: Sauce should reduce slightly and develop a deeper color

### Finishing

6. Taste And Adjust Seasoning As Needed
7. Tear Remaining Basil Leaves And Stir Into Sauce Just Before Serving
8. Remove From Heat And Let Rest For 5 Minutes Before Using

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Tags: Italian • Vegetarian • Pasta

Station: Sauce Station • Hot Line