**Basic Marinara Sauce Recipe**

14 ounces (1 ¾ cups) crushed tomatoes

2 tbsp. olive oil

2-3 cloves garlic, minced

1-2 tsp. Italian seasoning

Salt and Pepper (to taste)

Place a small (1 or 2 qt. saucepan) over medium heat until warm.

Add oil to the skillet. When the oil is “shimmering”, add the minced garlic and sauté for about 1 minute, being careful not to burn the garlic.

Add the tomatoes to the garlic/olive oil mixture. Add Italian seasoning and salt and pepper to taste.

Bring mixture to a simmer and allow to thicken over low heat for about 15 minutes.