Pasta and Marinara Sauce (Vegetarian!)

NIBBLEDISH CONTRIBUTOR

Ingredients

3 Cups of Pasta of your choice (I used fussili, whole wheat.)

Sauce:

2 Stalks of celery, diced.
1 medium onion, diced.
1 clove of garlic, minced.
1 Cup of button mushrooms, diced.
1/2 a bell green pepper (or more), diced.
1 Can of Stewed whole tomatoes.
1 Can of Tomato paste.
1.5 tablespoons of dried basil, oregano and parsley. Plus some red pepper flakes..
Salt and pepper to taste.
Olive oil.
1/2 C White wine (or vegetable stock.)

Instructions

A healthy sauce recipe that is full of flavour compared to the ready-made ones.

1. Stir fry your onion, celery, mushrooms and bell pepper in olive oil till tender. Set aside.
2. Take half that mixture, put it in food processor along with the stewed tomatoes.
3. Take mixture out, put tomato paste in pot, and add the processed contents in.

4. Put the dried herbs in, leave the sauce to a simmer as you also add the wine and/or stock in.
5. Prepare the pasta with salted water.
6. Put in the other half of the mixture (veggie mixture) into the sauce. Simmer some more.
7. Season with salt and pepper.
8. Serve when pasta is done.