



# Spaghetti Sauce

NIBBLEDISH CONTRIBUTOR

## Ingredients

28 oz can of diced tomatoes  
3-4 cloves of garlic, minced  
1/2 tbs olive oil  
1 tsp dried rosemary  
1 tsp dried oregano  
1 tsp dried thyme  
1 tsp dried Italian herb mix  
1 pinch granulated onion/onion flakes  
1/2 tsp granulated garlic  
6-8 whole peppercorns  
1 pinch red pepper flakes  
S&P  
Splash of Balsamic vinegar (optional)  
  
1 tsp cream cheese (optional)  
  
10 oz whole wheat pasta, cooked in salted water  
Parmesan Cheese (optional)

## Instructions

This is a recipe that only gets better the longer you cook it, so be prepared to wait a bit for the deliciousness that will ensue.

If you like, add some vegetable towards the end!

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In a large skillet, heat oil over medium heat. Add garlic, salt and pepper. Heat until fragrant (about 4 minutes). Add in tomatoes and juice, herbs, and seasonings. Be careful with the salt here. You do not want to over salt this because it will reduce.

Bring to a slow boil and then reduce to a simmer. Cover and cook for about 2 hours, stirring occasionally. For the last 30 minutes, I leave it uncovered to reduce a bit more. If using the cream cheese and/or balsamic, add it in at the very end.

Break up any large pieces of tomato with a fork, and serve tossed with pasta and topped with Parmesan cheese. Enjoy!