



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!

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!