



Super Easy Marinara Sauce Recipe

NIBBLEDISH CONTRIBUTOR

Ingredients

5 Garlic cloves, crushed and chopped
2 tbsp. Fresh parsley (more if preferred), washed
20 Fresh basil leaves (more if preferred), washed and cut
1 can 425g Whole tomatoes, crushed with hands
4 Shrimps, cut (optional but preferred)
50g Chicken breast, cut (optional)
2 tbsp. Olive oil
Salt and pepper, to taste

Instructions

Pour the olive oil in a skillet. Saute' the garlic when the oil is ready. If using chicken, put the chicken when the garlic turns golden. Stir the dish well. If using shrimps, add in the shrimps when the chicken cooks. Add the fresh parsley and basil leaves. Season the dish with fish sauce. Add the crushed tomatoes. Lower the heat and let the dish simmer. Season the dish with fish sauce. Add the grated cheese. Stir well until the cheese blends with the tomato sauce. Let it simmer under low heat for 5-10 minutes. Adjust the taste with salt and pepper.