

# Marinara Sauce



This is my husband's recipe. We truly love this sauce and add it to pizza, lasagna and other pastas, even to my Puerto Rican beans and arroz guisado.

## INGREDIENTS

- 1 (28 oz) can Pastene Organic Tomatoes <https://amzn.to/3r5RTTT>
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1/2 teaspoon marjoram <https://amzn.to/3q33fqu>
- 1 teaspoon dried parsley
- 1 tablespoon brown sugar or local honey
- 1 1/2 tablespoons olive oil
- 1/2 teaspoon kosher salt

## INSTRUCTIONS

- Pour the tomatoes into a medium saucepan.
- Add the remaining ingredients.
- Cook on medium heat for 10 minutes.
- Store in a glass jar in the fridge.



This is a very easy to make sauce



Great for pizzas and pasta.

Enjoy!

**PRODUCTS I RECOMMEND:**

***Pastene Tomatoes <https://amzn.to/3r5RTTT>***

***Marjoram <https://amzn.to/3q33fqu>***