

## Classic Homemade Marinara Sauce - Rich, Easy, and Perfect for Everything

Classic Homemade Marinara Sauce: A True Italian Staple



**TIME**  
**7 min**

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### INGREDIENTS

- 2 tablespoons olive oil
- 1 medium onion, finely chopped
- 4 cloves garlic, minced
- 2 (28 oz) cans crushed tomatoes
- 1 (6 oz) can tomato paste
- 1 teaspoon sugar
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- $\frac{1}{2}$  teaspoon dried thyme
- $\frac{1}{2}$  teaspoon red pepper flakes (optional)
- Salt and pepper, to taste
- ... cup fresh basil leaves, chopped
- ... cup grated Parmesan cheese (optional)

### DIRECTIONS

- 1. Heat the Oil:** In a large saucepan over medium heat, warm the olive oil until shimmering.
- 2. SautØ Onion:** Add the chopped onion and cook for 5-7 minutes, stirring occasionally, until translucent.
- 3. Add Garlic:** Stir in the minced garlic and cook for 1-2 minutes, just until fragrant-don't let it brown.
- 4. Combine the Base:** Pour in the crushed tomatoes and tomato paste. Stir until the paste dissolves into the mixture.
- 5. Season the Sauce:** Add the sugar, dried oregano, basil, thyme, and red pepper flakes if using. Season generously with salt and pepper to taste.
- 6. Simmer Low and Slow:** Bring the sauce to a gentle simmer. Reduce heat to low and cook uncovered for 30-45 minutes, stirring occasionally, until thickened and rich in color.
- 7. Finish with Fresh Basil:** Stir in fresh chopped basil during the final 5 minutes of cooking.
- 8. Add Cheese (Optional):** If desired, stir in grated Parmesan cheese just before serving for a creamy, umami kick.

### TIPS FOR SUCCESS

Crushed tomatoes give the best texture, but you can blend if you prefer smoother sauce.

Don't skip the tomato paste - it adds depth and body.

Add a splash of red wine while it simmers.

If it gets too thick, thin it with a little water or broth .

