



# White Wine Marinara

## Ingredients:

4-6 Tbsp extra virgin olive oil

1/3 cup finely diced onion

1 clove garlic, minced

1 tsp salt

1/4 tsp pepper

1 (6 ounce) can tomato paste

2 (14.5 ounce) cans tomatoes

1 tsp dried oregano

4 Tbsp parsley

Other Italian seasoning as desired

1/2 cup white wine

## Instructions:

Saute onions and garlic in olive oil for 2 minutes, with salt and pepper added.

If desired, blend together the tomatoes, tomato paste, parsley, and oregano. Alternatively, you can add them to the pan individually.

Add white wine and simmer for 30 minutes, stirring occasionally.