



# Sicilian Marinara Sauce

SERVINGS: 2-3

PREPPING TIME: 15-20 min

COOKING TIME: 60 MIN

## Ingredients

- 16 - Large organic tomatoes
- 2 - Tbsp Gyaldem Kitchen Sicilian Seasoning
- 4 - Tbsp of Olive Oil.
- 3 cloves of minced garlic
- ¼ Sweet Onion, minced
- 1/2 Bunch - Chopped Basil.
- 1/4 Cup – Fresh Grated Parmesan
- 2 Tbsp - Fresh Lemon juice.

## Instructions

1. Wash tomatoes thoroughly.
2. Cut tomatoes into small chunks - set aside
3. In a large saucepan, heat 1 tbsp of olive oil. When oil is sufficiently heated, place garlic and onions into the saucepan. Stir occasionally until garlic and onion turn clear.
4. Slowly Stir in tomatoes and sprinkle in the Gyaldem Kitchen Sicilian Seasoning.
5. Cover, stir occasionally.
6. Once sauce starts to bubble, place parmesan in slowly, mixing as you go.
7. Add fresh basil, lemon juice, salt and pepper to taste.
8. Stir the sauce, cover for 3 minutes. Taste and adjust salt, pepper and seasonings according to your taste.
9. Optional: add 1/4 cup of cream create a Rosé sauce.
10. Serve with your favourite pasta.

