

Marilyn's Cheater Marinara

30 MIN

7 Cups

Easy

Ingredients

- 1 jar organic marinara sauce, we like Whole Foods brand or Organico Bello
- 1 - 28 oz can diced tomatoes
- Splash of red wine
- Splash of balsamic vinegar
- 1 or 2 tablespoons Italian Herb blend
- 1 to 2 cups Low Sodium Organic Chicken Broth or Low Sodium Organic Vegetable Broth
- Salt to taste

Optional additions

While you could sauté up a few cloves of minced garlic before adding the marinara and diced tomatoes, throwing in ½ teaspoon of garlic granules works just fine. Not the same at all as fresh garlic, but it's quick and easy.

- ½ teaspoon onion granules
- ½ to 1 teaspoon ground red pepper flakes
- Pinch of black pepper
- ¼ to ½ teaspoon Vietnamese cinnamon
- Use fire-roasted tomatoes rather than just diced tomatoes

Instructions

Combine the marinara, diced tomatoes, and 1 cup organic chicken or vegetable broth in a 2-quart pot. Heat and add a splash of red wine, a splash of balsamic vinegar, and 1 tablespoon Italian herbs. Simmer for a few minutes for flavors to meld. Taste and adjust seasonings as needed. If you'd like your sauce to be a little thinner add more broth.