

Easy Red Pasta Sauce

Ingredients:

4 tablespoons olive oil
2 cloves garlic, minced
1/4 cup chopped onion
2 tablespoons dried parsley
1 tablespoon dried basil
1/4/teaspoon black pepper
1 (29 ounce) can Italian-style stewed tomatoes, drained
16 ounces spaghetti pasta
1/2 cup Parmesan cheese



Directions:

Day 1

1. In a medium saucepan over low heat, warm oil and sauté garlic; heat through until the garlic turns translucent, not brown. Add onion and cook over low heat until translucent; 5 to 10 minutes.
2. Add parsley, basil and ground black pepper; stir. Add tomatoes and cover; raise heat to medium and bring to a strong simmer. Lower heat and add red pepper flakes. Cover saucepan and cook for 25 to 35 minutes.

Day 2

1. Heat sauce in medium saucepan on stove top.
1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 6 to 8 minutes or until al dente; drain and serve with sauce. Sprinkle with parmesan cheese and enjoy.

Servings: 6