

Revved-Up Molto Marinara

Makes 12 servings



Ingredients

Garlic cloves, chopped	1 Tablespoon
Onion, finely diced	1/3 cup
Carrot, finely chopped	2 Tablespoons
Mushrooms, sliced thin	1/4 cup
Red bell pepper	1/4 cup
Olive oil	2 1/2 teaspoons
Parsnip, diced	1 Tablespoon
Celery, diced	2 Tablespoons
Granulated sugar	3/4 Tablespoon
Fresh oregano, chopped	1/8 teaspoon
Kosher salt	1/2 teaspoon
Crushed red pepper	1/8 teaspoon
Crushed tomatoes, canned - include liquid	3 14-15 ounce cans
Tomato puree, canned	3 14-15 ounce cans
Fresh basil, chopped	2 1/2 Tablespoons
Spinach, chopped	1/2 cup
Fresh Italian parsley, chopped	1 1/2 teaspoons
Water	1/4 cup

Method

1. Sauté onions and garlic in olive oil until translucent. Add carrots, celery, peppers, mushrooms and parsnips and continue to sauté for 3-5 minutes.
2. Add tomatoes, tomato puree and water. Add sugar, oregano, basil, red pepper and salt. Simmer 45 minutes. Puree with immersion blender.
3. Add spinach and parsley and simmer for additional 10 minutes.