



Spaghetti MARINARA

* A TASTE OF ITALY *

A simple, wholesome Italian classic made with ripe tomatoes, garlic, olive oil, and fragrant herbs. Perfect over pasta for a comforting meal made with love!

INGREDIENTS

- ♥ 12 oz spaghetti
- ♥ 2 tbsp olive oil
- ♥ 4 cloves garlic, minced
- ♥ 1 small onion, finely chopped
- ♥ 1 (28 oz) can crushed tomatoes
- ♥ 1 (15 oz) can tomato sauce
- ♥ 1 tsp dried oregano
- ♥ 1 tsp dried basil
- ♥ 1/2 tsp dried thyme
- ♥ 1/2 tsp sugar (optional)
- ♥ 1/4 tsp crushed red pepper flakes (optional)
- ♥ Salt and black pepper to taste
- ♥ 1/4 cup fresh basil, chopped (plus more for garnish)
- ♥ 1/4 cup grated Parmesan cheese (plus more for serving)

INSTRUCTIONS

- 1 Cook spaghetti according to package directions. Drain and set aside, reserving 1/2 cup pasta water.
- 2 In a large skillet, heat olive oil over medium heat. Add onion and sauté 3–4 minutes until soft.
- 3 Add garlic and cook 30 seconds until fragrant.
- 4 Stir in crushed tomatoes, tomato sauce, oregano, basil, thyme, sugar (if using), and red pepper flakes. Season with salt and black pepper.
- 5 Bring sauce to a gentle simmer. Cook uncovered 15–20 minutes, stirring occasionally.
- 6 Taste and adjust seasoning as needed. Add a splash of pasta water if sauce is too thick.
- 7 Add cooked spaghetti to the sauce and toss until well coated.
- 8 Top with fresh basil and grated Parmesan cheese. Serve warm and enjoy!

Made with Love & Simple Ingredients

Olive Oil • Garlic • Herbs
Tomatoes • Basil
Wholesome • Delicious
Straight from Italy!

PERFECT WITH:

- ♥ Garlic Bread
- ♥ Side Salad
- ♥ Roasted Vegetables
- ♥ Meatballs
- ♥ Grilled Chicken

DID YOU KNOW?

Tomatoes are rich in lycopene, an antioxidant that supports heart health and overall wellness. Herbs not only add flavor, but they also nourish your body naturally.



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