Spicy Marinara

Serves 1

Ingredients:

16 oz. Yellow Onions , chopped

1 Tbsp. Fresh Garlic , minced

3/4 tsp. Crushed Red Pepper Flakes

1 tsp. Kosher Salt

26 oz. Tomatoes Puree

1 Tbsp. Granulated Sugar

1.5 Tbsp. Fresh Basil , chopped

Directions:

1. Puree onions and garlic in food processor.

2. Heat olive oil in sauce pan over medium heat.

3. Add pureed onions and garlic.

4. Sauté until translucent. Add salt and crushed red pepper flakes.

5. Add tomato puree and granulated sugar. Bring to a simmer.

6. Lower heat, continue simmering approximately five minutes. Add fresh basil.

7. Hold warm.