



# Pasta Marinara

Serves: 6 cups

Active time: 3 hours

Total time: 3 hours

## Ingredients

500 grams Spaghetti Pasta  
2 liters water  
1 ½ tsp olive oil  
1 onion, chopped  
2 cloves garlic, crushed, minced  
2 can diced tomatoes, with liquid (3 cups)  
(See homemade recipe)  
½ cup no-salt-added canned tomato sauce  
(See homemade version recipe)  
1 tsp dried basil  
½ tsp dried oregano leaves  
1.2 tsp dried thyme  
½ tsp salt  
1 Tbsp fresh lemon juice  
Nut Parmesan  
Fresh basil leaves



## Directions

- Boil the water and add pasta until Al Dente. Drain and set aside.
- Heat the oil in medium saucepan over medium heat. Add the onion and garlic, until tender, 3 to 4 minutes. Add the remaining ingredients and bring to a boil. Reduce the heat and simmer for 10 minutes.
- Set your pasta plate and serve with sprinkle of nut parmesan and fresh basil leaves on top.