



Spaghetti with Marinara Sauce



Ingredients:

- 2 (16 oz) jars Venditto's Marinara Sauce
- 1 tbl Olive Oil
- 1 small Onion, chopped
- 3 Garlic Cloves, minced
- 1/2 tsp Salt
- 1/4 tsp Black Pepper
- 1/2 tsp Basil
- 1/4 tsp Marjoram or Oregano
- 1/2 tsp Sugar (optional)
- Grated Romano or Parmesan Cheese
- 1 lb Spaghetti

Directions:

1. In a large saucepan, heat the olive oil over medium heat about 2 minutes.
2. Add onion and cook for 4 minutes.
3. Add garlic and cook for 2 more minutes.
4. Add the Venditto's Marinara Sauce, salt, black pepper, basil, and marjoram or oregano and sugar (optional).
5. Heat to boiling, then turn down heat to a simmer.
6. Simmer for 30 minutes stirring occasionally.
7. Cook spaghetti according to box instructions.
8. Serve the spaghetti with the sauce, and garnish with romano cheese or parmesan cheese.

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