**Marinara Sauce**

**Ingredients:**

1 Tbsp. olive oil

½ onion, small dice

2 cloves garlic, minced

2 cups canned, chopped tomatoes

1 tsp. leaf oregano

Salt and pepper to taste

**INSTRUCTIONS**

1. Sautee the onions and garlic in the olive oil over medium heat until they being to brown slightly.
2. Add in the tomatoes and bring to a simmer.
3. Turn the heat down to low and cook for 15-20 minutes.
4. Add oregano and salt and pepper.
5. Cook for 5 more minutes and adjust seasonings.