

Homemade Marinara Sauce

Yield: 6 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/marinara-sauce-india-recipe>

Ingredients:

- 1 tablespoon olive oil
- 8 garlic cloves thinly sliced
- 4 fresh basil leaves torn into small pieces
- 56 ounces crushed tomatoes with their juices
- 2 teaspoons kosher salt
- 2 teaspoons balsamic vinegar

Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 20 grams
3. Fat: 2.5 grams
4. Fiber: 5 grams
5. Protein: 6 grams
6. Sodium: 1150 milligrams

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