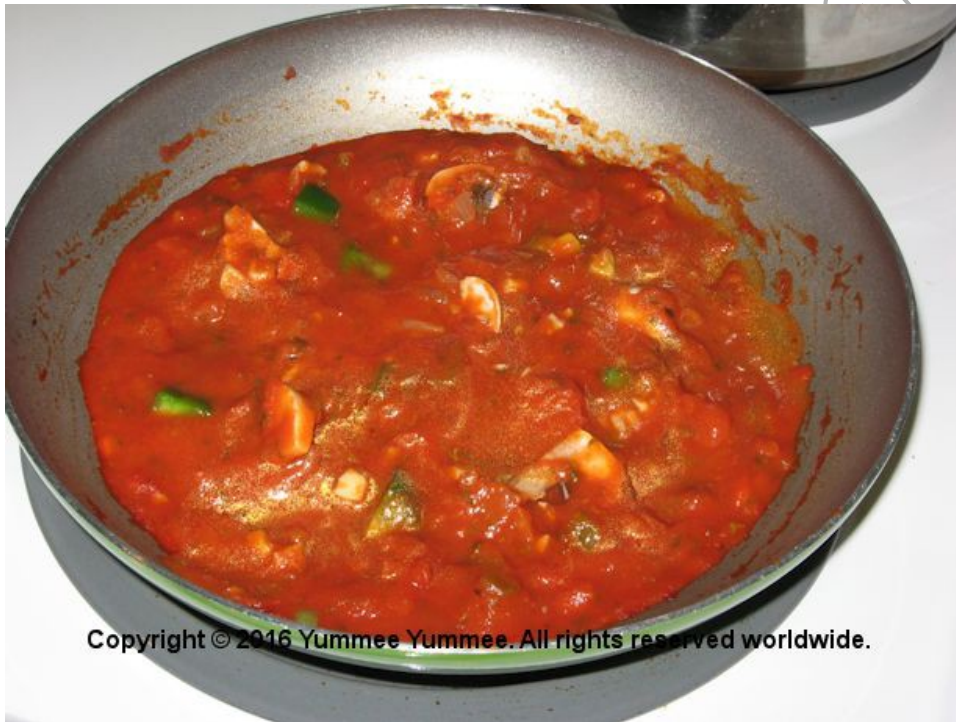


Vegetarian Marinara Sauce



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3 to 4 tablespoons extra virgin olive oil
1/3 cup chopped sweet onion
8 to 10 medium garlic cloves, minced
1 1/2 green bell peppers, seeded and finely chopped
4 to 6 Roma tomatoes, chopped
2 (15 ounce) cans tomato sauce
2 tablespoons dried parsley
2 teaspoons dried oregano
1 teaspoon dried basil
1/2 green bell pepper, seeded and finely chopped
10 to 12 white mushrooms, thinly sliced or chopped

In a large skillet, sauté onion and garlic in olive oil for 5 minutes over medium heat. Add peppers and tomatoes and sauté an additional 2 to 3 minutes.

Reduce heat to medium-low. Add tomato sauce, parsley, oregano, and basil. Simmer for 15 to 20 minutes.

Reduce heat to low. Add remaining peppers 10 minutes prior to serving. Add mushrooms 5 minutes prior to serving. Serve warm over pasta of choice.

Serves 4