

## Simple Marinara Sauce

1 tablespoon olive oil  
1 small white onion, finely chopped  
3 cloves garlic, minced  
4 cups diced tomatoes (roma always good)  
1 (28 ounce) can crushed tomatoes  
1 cup chicken stock  
1 Tbls. fresh oregano, minced fine  
1 Tbls fresh parsley cut into ribbons, or minced  
Handful fresh basil leaves, torn into small pieces  
Coarse salt  
1 pound spaghetti

Put water on to boil for pasta with a bit of salt and prepare according to package directions. Saute onions and garlic in olive oil until tender, but not browned. Add tomatoes and chicken stock and bring sauce to a bubble. Decrease heat to a simmer until ready to serve (at least 30 minutes). Just before serving, stir in basil, oregano and parsley with salt to taste and warm for 5 minutes, then serve with pasta.

recipe courtesy of [backyardpatch.blogspot.com](http://backyardpatch.blogspot.com)