Quick & Easy Homemade Spaghetti Sauce

Ingredients:

¼ cup olive oil
1 clove garlic, minced
1 6-oz can tomato paste
2 28-oz cans crushed tomatoes
1 Tablespoon parsley
1 teaspoon basil
1 cup applesauce
Salt and pepper
½ - ¾ cup grated romano cheese

Directions:

1. In a saucepan, sauté garlic in olive oil.
2. Add tomato paste and simmer for 15 minutes.
3. Add remaining ingredients, except cheese and simmer for an additional 40 minutes.
4. Stir in grated cheese.

Yields about 4-5 servings

Source: Recipe from Broome County CCE

Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.

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