

Betty's Easy Spaghetti with Savory Marinara Sauce



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In this video, Betty demonstrates how to make Easy Spaghetti with Savory Marinara Sauce. This is a great recipe to use if you are in a hurry, and you are looking for a recipe that is tasty and also economical!

Ingredients:

- 1 medium onion, chopped
- 3 cloves of garlic, minced
- ¼ to ½ teaspoon crushed red pepper flakes
- 3 tablespoons extra virgin olive oil
- 16-oz. can tomato sauce
- 28-oz. can crushed tomatoes
- 3 tablespoons fresh parsley, chopped (You may use dried herbs in this recipe; just use 1/3 as much as listed for fresh herbs.)
- 1 1/2 tablespoons fresh oregano, chopped
- 2 tablespoons fresh basil, chopped
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- ½ teaspoon lemon juice
- ½ cup shredded Parmesan cheese
- 16-oz. package uncooked spaghetti (I used only ½ of a 16-oz. package, but I had a lot of sauce left over!)
- 1 teaspoon salt for cooking spaghetti (optional)

In a deep skillet, heat 3 tablespoons olive oil over medium heat. Add 1 chopped onion, 2 minced cloves of garlic, and ¼ to ½ teaspoon crushed red pepper flakes. Sauté until the onion is clear., about 5 minutes. Add a 16-oz. can of tomato sauce, a 28-oz. can of crushed tomatoes, 3 tablespoons fresh chopped parsley, 1 1/2 tablespoons chopped fresh oregano, 2 tablespoons fresh chopped basil, 1 teaspoon salt, and ½ teaspoon ground black pepper. Reduce heat to low and simmer, stirring occasionally, for 15 minutes. Add ½ teaspoon lemon juice, and simmer for 5 minutes more. As soon as you begin simmering your spaghetti sauce, start making your spaghetti, according to package directions. (I add about 1 teaspoon of salt to the boiling water.) The spaghetti will be done about the same time as the Marinara sauce is ready. Drain the spaghetti using a colander. Place drained spaghetti on a large platter and spoon Marinara sauce over the top. Sprinkle ½ cup shredded Parmesan cheese over the top, and serve immediately. This recipe makes a *large* amount of spaghetti, but it is still excellent when reheated the next day! I like to serve it with heated French or Italian bread, with olive oil and balsamic vinegar for dipping the bread, and a green salad alongside! Buon Appetito!--Betty ☐