

## **Quick Crap Marinara Sauce**

## **Ingredients:**

<b>Amount</b> (1,.50 , 8)	Unit (cup, Tbsp, g, ml)	Item (egg, chaya leaves, sugar)	Preparation (crushed, diced, whole)
1	tbsp	olive oil	
1/2	cup	onion	chopped
1	8 oz can	tomato sauce	
1	6 oz can	tomato paste	
1/2	cup	water	
2	tbsp	fresh pasley	chopped
1/2	tsp	dried whole basil	crushed
1/2	tsp	salt	
1/4	tsp	white pepper	
1	6 1/2 oz can	crab meat	drained and rinsed

## **Recipe Instructions:**

- 1. Combine olive oil and onion in a 12-x8-x 2-inch microwave-safe baking dish.
- 2. Cover and microwave at HIGH for 3 minutes or until onion is tender, stirring once.
- 3. Stir in remaining ingredients except crabmeat.

- 4. Cover and microwave at HIGH for 4 or 5 minutes or until sauce thickens, stirring after 2 minutes.
- 5. Stir in crabmeat.
- 6. Serve over cooked pasta.

http://edn.link/ngtxhm