

# Furmano's Family Spaghetti Sauce



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**SERVING SIZE: 12**

**PREP: 10 MINS**

**COOK: 45 MINS**

**READY: 55 MINS**

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## Ingredients

- 2 tablespoons Olive Oil
- 1/2 cup Onions, Chopped
- 1 tablespoon Garlic
- 3 each Baby Carrots, Chopped
- 1/8 teaspoon Red Pepper Flakes
- 1/2 teaspoon Dry Oregano
- 1/4 teaspoon Ground Black Pepper
- 1 each Fresh Thyme Sprig
- 1/8 teaspoon Cinnamon
- 1 1/2 tablespoons Olive Oil
- 2 tablespoons Dry Red Wine
- 3 1/2 cups **Furmano's Chunky Crushed Tomatoes**
- 1 cup **Furmano's Diced Tomatoes**, Drained
- 1 cup Beef Broth
- 1/4 cup Parmesan Cheese
- 1/2 teaspoon Salt
- 1 tablespoon Fresh Basil, chopped

## In This Recipe



Chunky Crushed Tomatoes  
(28 oz)



Diced Tomatoes (14.5 oz)



## Preparation

1. Preheat oven to 425 degrees.
2. Toss together olive oil, onion, carrots, garlic, red pepper flakes, dry oregano, black pepper, thyme, and cinnamon.
3. Spread vegetables on a baking sheet and roast in oven for 30 minutes.
4. Puree roasted vegetables after they cool slightly.
5. In a medium pot over medium high heat, add next olive oil measure. Then add roasted vegetable puree. Saute for 2 minutes.
6. Add red wine to deglaze pan and reduce by half.
7. Add Furmano's Chunky Crushed Tomatoes, Furmano's Diced Tomatoes, and beef broth. Heat to 165 degrees.
8. Grate fresh parmesan cheese and add salt to sauce. Stir to incorporate.
9. Add basil before serving.

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