



Chipotle Marinara

Recipe Source: www.marthastewart.com

Yield: 3 cups

Serving size: 1 cup

Ingredients:

- 1 (28 oz) can whole peeled tomatoes
- 1 tsp chopped chipotle in adobo
- 1 Tbsp extra-virgin olive oil
- 2 garlic cloves, minced
- ¼ tsp coarse salt

Steps:

- In a blender, puree the tomatoes with the chipotle until smooth.
- In a high-sided skillet or saucepan, heat olive oil over medium heat. Add garlic and cook, stirring, until fragrant, about 30-60 seconds.
- Add tomato mixture and bring to a simmer. Cook, stirring occasionally, until thickened, about 15 minutes.
- Season with salt.

Tips from the Test Kitchen: You can store this sauce refrigerated in an airtight container up to 3 days, or freeze for longer storage. This is delicious over whole wheat pasta, roasted vegetables such as peppers, onions, and zucchini, or as a sauce for chicken or pork.

Nutritional Facts (per serving): Calories: 104, Carbohydrates: 12 grams, Protein: 3 grams, Total Fat: 5 grams, Saturated Fat: 0.7 grams, Cholesterol: 0 mg, Sodium: 805 mg, Fiber: 3 grams, Total Sugars: 7 grams.