



Westinghouse

Home-style Marina Sauce

Ingredients

- 1/4 cup olive oil
- 6 cloves of fresh garlic (smashed and chopped)
- 32oz can of crushed plum tomatoes
- 2 teaspoons fresh chopped parsley
- 2 tablespoons fresh chopped basil
- 1 teaspoon ground black pepper
- 1 teaspoon kosher salt

Directions

1. This classic Italian recipe can be prepared in just 30 minutes in your Westinghouse CTChef™ Multi-Cooker.
2. Start by preheating your cooker. Press MENU button until the “—” points to “Sauté”. Press FOOD SELECT button and choose vegetable. Adjust the cooking time by pressing the COOK TIME button. Use HOUR button to increase time and MIN button to decrease time (12-15 minutes is usually good for pre-heat and sauté).
3. Press ON/START button. Start indicator light will stop blinking and cooking time will start counting down. The cooker will start heating the oil. After about 2 minutes of preheating, add chopped garlic and begin sautéing for 5 minutes until golden brown and the oil is aromatic.
4. Next add crushed plum tomatoes, chopped parsley and basil, salt and pepper. Close lid and program your cooker. Press MENU button until the “—” points to “Boil”. Adjust the cooking time by pressing the COOK TIME button. Use HOUR button to increase time and MIN button to decrease time. Set the time to 25-30 minutes. Press ON/START button.

Chef Rick Tip

This is a classic Italian sauce used for many dishes. It is wonderful with seafood and actually is the basic sauce used in classic Italian seafood dishes. Try adding mussels or other hard shell clams and serves over fine pasta like angle hair or linguine. Even a nice white fish can be added to the sauce or used as a finishing sauce for a pan seared haddock.

