

# MARINARA SAUCE



*Recipe developed by Chef Paige Vondran*

	Ingredients	Exchanges
Fat	44.7g butter, softened	9.2 (-1.3g)
Carbohydrate	29.4g Rao's Homemade Marinara Sauce®	1.3 (-1.3g)
Other	salt, pepper, garlic powder, oregano	

## DIRECTIONS

- In a small sauté pan, combine all of the ingredients.
- Season to taste with salt, pepper, garlic powder, and oregano.
- Cook for 5 minutes over a medium flame.
- Serve warm.

## VARIATIONS

- A different marinara sauce or tomato sauce may be used in place of the Rao's®.
- Other fats such as oil or mayonnaise may be used.
- Adjust this recipe as needed to any personal meal plan.