

No Cook Spaghetti Sauce

Also Known As

Course Sauce **Yield** 2 cups **Type of Food** **Main Ingredient**

Comments

Want a quick and tasty spaghetti sauce without turning on the stove, well this is it.

Prep Time 15 minutes **Cooking Time** **Ethnic Origin** Italian

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Pre-Heat? Yes **Temperature** **Grease Pan?** Yes

Measure **Ingredient** **Measure** **Ingredient**

- 6 large tomatoes, seeded, coarsely chopped
- .5 cup basil leaves, chopped
- .25 cup Italian parsley, chopped
- 2 Tbs. lemon verbena leaves, chopped
- 3 cloves garlic, minced
- .5 cup olive oil
- 3 Tbs. red wine vinegar
- .5 tsp. sugar
- 4 oz. smoked gouda cheese, grated
- sea salt to taste
- black pepper to taste

Instructions

Combine all ingredients in a large glass bowl.
Marinate at room temperature for at least 20 minutes.
Ladle over prepared spaghetti and serve hot or at room temperature.