



## Marinara Sauce Serves: 6

### Ingredients:

3 tablespoons olive oil	1 teaspoon salt
4 cloves garlic, finely chopped	Freshly ground black pepper to taste
¼ teaspoon crushed red pepper flakes	½ teaspoon sugar
2 (28-ounce) cans crushed herb tomatoes	¼ cup chopped fresh basil

### Directions:

1. Press **“sear”**, then press **“start/stop”**.
2. Add olive oil, garlic, and red pepper flakes and cook until fragrant.
3. Add tomatoes, salt, pepper, and sugar.
4. Close lid and lock.
5. Press **“time”** and set to 8 minutes, then press **“start/stop”**.
6. When done, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
7. Carefully remove lid and stir in basil, season with salt and pepper to taste, and serve.