



Beet Marinara

INGREDIENTS

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| 1 red pepper, chopped into large chunks | 1 yellow pepper, chopped into large chunks |
| 5 celery stalks, chopped into large chunks | 5 carrots, chopped into large chunks |
| ¼ cup olive oil | 1 TBSP balsamic vinegar |
| 2 cloves of garlic, finely diced | 1 TSP salt |
| 1 TSP oregano | A dash or two of tarragon |

DIRECTIONS

Steam vegetables until soft, but not mushy, approximately 15 minutes. Puree soft, steamed veggies in a food processor. Add oil, vinegar, garlic, salt, oregano, and tarragon. Simmer on the stove or in a crock pot for a couple of hours.