

## Scrumptious Parma Rosa Sauce

3 Tbsp. Olive Oil  
4 Large garlic cloves, minced  
2 15-oz cans diced tomatoes  
1 8-oz can tomato sauce  
1.5 - 2 Tbsp. white wine  
1 Med-Large Bay leaf  
1 Clove  
12 Basil leaves, chopped  
½ Cup Reduced Fat Sour Cream (can also use full-fat)  
1 Cup grated Parmesan cheese  
4 Tbsp. Parsley  
Water or chicken broth optional for consistency

In a large saucepan, heat olive oil over medium heat. Add Garlic, and cook for about two minutes just to soften, not to brown.

Add tomatoes, sauce and the next 3 ingredients. Cover, reduce heat and cook for 20 minutes.

Add Basil, cover and cook 10 minutes more.

Uncover and remove Bay Leaf and Clove. Stir in the Parmesan cheese and Sour Cream.

Simmer the sauce for about 10 minutes to allow the dairy to incorporate. You may add water or chicken broth to thin sauce if desired.

Serve over your family's favorite pasta.