Meatless "Meat" Sauce

8 ounces mushrooms

6 Tablespoons olive oil

1 onion

5 cloves garlic

​1 1/4 teaspoons dried oregano

1/4 teaspoon red pepper flakes

1/4 cup tomato paste

28 ounce can crushed tomatoes

2 cups chicken broth

15 ounce can chick peas, rinsed

2 Tablespoons fresh basil, chopped

Pulse mushrooms in food processor.

Heat 5 T. oil in dutch oven. Add mushrooms and 1 t. salt. Cook 8 minutes until browned.

Pulse onion in food processor.

Add onion to mushroom mixture. Cook 5 minutes.

Combine 1 T. oil, garlic, oregano and pepper flakes.

Add tomato paste to mushroom, onion mixture.

Push vegetables to sides of pan and pour garlic/oil mixture in center. Cook 30 seconds.

Stir in tomatoes and broth. Bring to simmer and cook 5 minutes.

Pulse chick peas in food processor.

Transfer to a strainer and rinse under running water.

Add chick peas to pot and simmer until slightly thickened.

Stir in basil and season with salt and pepper.