

Pizza Sauce



Time: 5 Minutes
Yield: 2 Cups, about
Difficulty: Easy

Ingredients

Equipment

28 oz can	Diced Tomato or crushed / whole	1	Can Opener
4	Garlic Cloves, peeled & whole	1	Blender, Immersion Blender or Food Processor
1 tsp	Dried Oregano (or 1 T fresh)	1	Spatula or Wooden Spoon
pinch	Red Pepper Flake	1 set	Measuring Spoons
pinch	Black Pepper, ground	1	Chef knife
1 tsp	Salt - kosher or sea salt		



Procedure

- 1 Measure out all ingredients and set aside. Put all ingredients **EXCEPT** the tomato into a blender or food processor and pulse a few times to chop the garlic.
- 2 Add the tomato to the blender or food processor and blend on medium until all ingredients are incorporated but not completely liquified. You can also pulse the blender until you reach the desired consistency.
- 3 You can make this sauce several days ahead or use right away. It also freezes well to use for your next pizza night!