

## *Pizza Sauce*

### **Ingredients:**

- 28 oz. can diced tomatoes, undrained
- 3 tbsp. olive oil
- 1 tbsp. dried basil
- 1 tsp. dried oregano
- 1 tsp. crushed red pepper flakes (*or 2 tsp. if you want more heat*)
- 1/4 tsp. salt
- 3 cloves of garlic, finely minced

### **Directions:**

Combine all ingredients in a medium saucepan over medium-high heat. Bring to a boil, then reduce the heat to a simmer. Allow to cook for at least 15 minutes. Once finished cooking, remove from the heat. If you prefer a smoother sauce, use a potato masher or immersion blender to break up the chunks of tomato. Store in an air-tight container in the refrigerator.

Recipe from [Kristine's Kitchen](#), adapted from [Annie's Eats](#).