**HOMEMADE PIZZA SAUCE**

**Ingredients:**

Yields 2 cups



1 tablespoon olive oil

1 tablespoon minced garlic

1 teaspoon dried oregano or

2 cans (14.5oz) diced tomatoes (undrained)

or 2 pounds diced fresh tomatoes

1 teaspoon granulated sugar/honey/agave

1/4 teaspoon red pepper flakes

1/2 teaspoon salt

Black pepper to taste

**Directions:**

1. Dice garlic and tomatoes.
2. In a medium saucepan over low heat, warm the olive oil.
3. Add the garlic and cook, stirring for about a minute. If you’re using dried oregano, add that along with the garlic. If you’re using fresh, add it to the sauce at the end of the cooking time\*\*\*\*\*
4. Increase the heat to medium. Add the tomatoes, sugar, red pepper flakes, salt, and black pepper.
5. Leave over medium heat, stirring occasionally, until boiling. Reduce heat to low for a nice simmer.
6. Simmer uncovered for 90 minutes or until desired.
7. Stir in fresh oregano, if using now\*\*\*\*\*
8. Allow the sauce to cool to a safe temperature and then, using an immersion blender blend sauce.
9. Use on pizza, pasta, and enjoy and use within 5 days or freeze!

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