

✂ YIELD: 2 ¼ CUPS SAUCE

The Best Homemade Pizza Sauce

prep time: 5 MINUTES

cook time: 30 MINUTES

total time: 35 MINUTES

How to make a homemade pizza sauce recipe that's sure to make pizzas taste so much better! This sauce is quick and easy to make, freezes well, and has zero mystery ingredients.

Ingredients

- 1 (28-ounce) can whole tomatoes
- 2 tablespoons olive oil
- ¼ cup grated onions (or finely minced)
- ½ - ¾ teaspoon dried oregano
- 1 teaspoon dried basil
- ¼ - ½ teaspoon red pepper flakes (depending on heat preference)
- 3 cloves garlic, pressed
- 2 teaspoons sugar
- 1 teaspoon salt

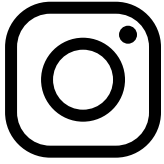


Instructions

- 1 **TOMATOES:** Pour the tomatoes into a large bowl and using your hands, kitchen shears, or an immersion blender, break the tomatoes down so that they're chunky but not completely liquid.
- 2 **AROMATICS:** In a medium saucepan placed over medium heat, heat the olive oil, grated onions, oregano, basil, and red pepper flakes. Allow them to cook for 3-4 minutes, stirring frequently so nothing sticks or burns. Add garlic and continue to cook for another 30 seconds to a minute.
- 3 **SIMMER:** Add the prepared tomatoes along with the sugar and salt. Let the sauce reach a simmer, then lower the heat to medium-low and allow the sauce to simmer for 30 minutes. Taste and adjust with additional seasonings as desired. If you like a more concentrated tomato flavor you can continue to simmer the sauce for up to 15 more minutes. Use the sauce for pizzas immediately or allow to come to room temperature before storing in containers.

Notes

* Sauce can be refrigerated for up to 1 week or frozen for up to 3 months.



Have you made this recipe?

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CATEGORY: Comfort Foods

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