



Long Livo

Quick & Easy Homemade Pizza Sauce

10 min

Prep time

4

Servings

15 min

Cook time

Easy

Difficulty

25 min

Total time

Italian

Cuisine

Ingredients

Sauce Base

- ☐ 2 cans (28 oz each) fire-roasted crushed tomatoes
- ☐ 2 tbsp extra-virgin olive oil
- ☐ 3 cloves garlic, minced
- ☐ 1 tsp dried oregano
- ☐ 1 tsp dried basil
- ☐ ½ tsp sea salt
- ☐ ¼ tsp black pepper
- ☐ 1 tsp red wine vinegar
- ☐ ½ tsp sugar

Instructions

- 1 Heat olive oil in a medium saucepan over medium heat; add minced garlic and sauté just until fragrant, about 30 seconds.
- 2 Stir in the crushed tomatoes, breaking them up with the spoon, then sprinkle in oregano, basil, salt, and pepper.
- 3 Bring the mixture to a gentle simmer, then lower the heat and let it bubble softly for 12-15 minutes, stirring occasionally.
- 4 Add the red wine vinegar and sugar, taste, and adjust seasoning if needed; remove from heat.
- 5 Let the sauce rest for five minutes, then spread warm on pizza dough, top with your favorite ingredients, and bake.

Nutrition per serving

45 kcal

Calories

1 g

Protein

7 g

Carbs

2 g

Fat

Tips & notes

- If you prefer a smoother texture, blend with an immersion blender after simmering.
- A drizzle of extra olive oil just before baking adds a glossy finish.
- Feel free to double the batch and freeze for future pizza nights.