

Simple Pizza Sauce



- 2 Tbsp. olive oil
- 1/2 onion, chopped
- 3 cloves garlic, minced
- 1 small can tomato paste
- 1 can diced italian seasoned tomatoes
- 1 Tbsp. oregano

1. Cook onions in oil until soft. Add garlic and allow to cook until softened. Do not brown. Add the rest of the ingredients and simmer for 30 min.

Makes enough sauce for 2 pizza's

* For a smooth sauce, puree once cooked.

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