



8 SERVINGS



50 MINUTES



228 CALS

You'll Never Buy from the Store Again!: Homemade Pizza Sauce Recipe

SABEEN SIDDIQUE

Ingredients

- 2 14 oz cans diced tomatoes
- 2 tbsp brown sugar
- 12 cloves garlic, finely chopped
- 2 tsp dried basil
- 6 tbsp olive oil
- 2 tbsp Italian seasoning
- 1 tsp red pepper flakes
- 2 14 oz cans tomato puree

Instructions



PREP: 10M

| COOK: 40M

| READY IN: 50M

1. Combine the tomato puree, garlic, diced tomatoes, brown sugar, basil, Italian seasoning and red pepper flakes in a large saucepan and bring to a boil.
2. Lower the heat and simmer, uncovered for about 25 minutes.
3. Stir in the olive oil and simmer for about 5 more minutes.
4. Spread on dough for some seriously yummy pizza!