

HOMEMADE PIZZA SAUCE

RECIPE BOX

Get the kids involved next time you make pizza!

INGREDIENTS

3 -15 OUNCE CANS CRUSHED
TOMATOES

3 CLOVES GARLIC, MINCED

2 TBSP EXTRA VIRGIN OLIVE OIL

½ MEDIUM ONION, DICED

1 TSD DRIED OREGANO

8 FRESH BASIL LEAVES, CHOPPED

½ CUP CHICKEN BROTH (OR BONE
BROTH)

Cook onions and olive oil in saucepan until softened. Add chicken broth and cook for 2-3 minutes. Add crushed tomatoes and seasonings. Cook over low heat for 30 minutes. If you like a thinner sauce pulse in food processor or blender until you reach desired consistency. Store in refrigerator.