

Pizza Sauce

Prep time: 10 mins | Cook time: 35 mins

Servings: 6 | Yields: 3 cups

INGREDIENTS

1 onion, chopped finely
3 cloves garlic, thinly sliced
3 tbsp olive oil
1 tbsp fresh or dry herbs of your choice
(rosemary, thyme, or oregano)
1 28-oz can diced tomatoes
¼ tsp salt
Pepper, to taste
2 tbsp butter



METHOD

1. Place olive oil, onion and garlic in a deep pot on medium heat. Sauté for about 10 minutes until the onion and garlic have softened. Add the herbs, tomatoes and salt, and pepper to taste.
2. Simmer uncovered over medium-low heat for 35 minutes, until the sauce has thickened a bit.
3. Stir in the butter.