

Choco Fever Dream

Easy No-Cook Neapolitan San Marzano Pizza Sauce

5 min Prep time	**5 min** Total time	**4** Servings
Easy Difficulty	**Italian** Cuisine	**Main Course** Course

Ingredients

Main Sauce

- [ ] 1 (28-oz) can whole San Marzano tomatoes, drained
- [ ] 2 tbsp extra virgin olive oil
- [ ] 1 clove garlic, minced
- [ ] ½ tsp sea salt
- [ ] ¼ cup fresh basil leaves, torn
- [ ] Optional: ¼ tsp red pepper flakes

Instructions

1. Drain the tomatoes and place them in a food processor or blender.
2. Add the minced garlic, olive oil, and sea salt; blend until you reach your desired consistency.
3. Taste and adjust salt if needed; add red pepper flakes if you like a gentle heat.
4. Stir in the torn basil leaves just before spreading the sauce on your pizza crust.
5. Spread evenly, add toppings, and bake according to your dough’s instructions.

Nutrition per serving

70 kcal	1 g	7 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce is too thick, thin with a splash of cold water.
- For extra depth, let the blended sauce rest for 10 minutes before using.
- The sauce pairs beautifully with the quick sourdough pizza dough.