

Choco Fever Dream

Quick & Easy Homemade Pizza Sauce

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Sauce Base

- [ ] 2 cans (28 oz each) fire-roasted crushed tomatoes
- [ ] 2 tbsp extra-virgin olive oil
- [ ] 3 cloves garlic, minced
- [ ] 1 tsp dried oregano
- [ ] 1 tsp dried basil
- [ ] ½ tsp sea salt
- [ ] ¼ tsp black pepper
- [ ] 1 tsp red wine vinegar
- [ ] ½ tsp sugar

Instructions

1. Heat olive oil in a medium saucepan over medium heat; add minced garlic and sauté just until fragrant, about 30 seconds.
2. Stir in the crushed tomatoes, breaking them up with the spoon, then sprinkle in oregano, basil, salt, and pepper.
3. Bring the mixture to a gentle simmer, then lower the heat and let it bubble softly for 12-15 minutes, stirring occasionally.
4. Add the red wine vinegar and sugar, taste, and adjust seasoning if needed; remove from heat.
5. Let the sauce rest for five minutes, then spread warm on pizza dough, top with your favorite ingredients, and bake.

Nutrition per serving

45 kcal	1 g	7 g	2 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a smoother texture, blend with an immersion blender after simmering.
- A drizzle of extra olive oil just before baking adds a glossy finish.
- Feel free to double the batch and freeze for future pizza nights.