San Marzano Pizza Sauce

Prep Time: 5 mins
Total Time: 5 mins

Serves 4 pizzas



San Marzano tomatoes are the star ingredient in this easy pizza sauce recipe. Slightly thinner than American pizza sauce or marinara, it's perfect for a Margherita pizza or any Neapolitan-style pie. Recipe yields about 2½ cups.

Ingredients

- 1 (28-ounce) can whole peeled San Marzano tomatoes
- 2 teaspoons extra-virgin olive oil
- 2 small garlic cloves
- ½ teaspoon sea salt
- ¼ teaspoon dried oregano

Instructions

1. Place the tomatoes and their juices, olive oil, garlic, salt, and oregano in a food processor and blend until combined. For a thicker sauce, drain the tomatoes before blending.
2. Makes enough sauce for about 4 pizzas. Store any extra sauce in the fridge or freezer.

Find it online at *https://www.loveandlemons.com/san-marzano-pizza-sauce/*