

San Marzano Pizza Sauce

Prep Time: 5minutes mins

Total Time: 5minutes mins

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

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.

Makes enough sauce for about 4 pizzas. Store any extra sauce in the fridge or freezer.

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