PIZZA SAUCE

Ingredients

- 1 large onion, minced
- 3-4 Tbsp. olive oil
- 3 cloves garlic, minced
- 1 680ml can tomato sauce (plain)
- 1 156ml can tomato paste
- 1 ½ tsp. dried oregano
- Salt & Pepper to taste

Method

- Sauté onion, over medium, in olive oil until translucent & soft
- Add garlic & sauté 1 minute longer
- Add tomato sauce & seasonings. Stir.
- Add Tomato Paste. Stir through.
- Allow to simmer over medium-low heat 5-10 minutes, up to 20 minutes, if you have the time. Stir occasionally to prevent sticking.

