

# Tomato pizza sauce



*Makes 1 cup of sauce*

## Ingredients

- 1 tbsp olive oil
- 1-2 garlic cloves, crushed
- 400g can diced tomatoes
- 1 tsp salt
- 2 tsp chopped fresh oregano (or ½ tsp dried)

## Equipment Needed

- Medium saucepan
- Wooden spoon
- Garlic crusher
- Measuring spoons
- Knife
- Chopping board
- Stick blender

## Method

- Heat oil in saucepan over low-medium heat.
- Add crushed garlic and stir until a very light golden brown.
- Add tomato, salt and oregano. Cook over medium heat for 15 mins or until thickened.
- Allow to cool and blend with a stick blender until smooth.

Don't forget to clean up! 😊