Chunky Pizza Sauce

A thick homemade pizza sauce bursting with flavor! This pizza sauce uses ingredients from the pantry and is perfectly delicious!
Yield:

4 cups
Ingredients:

2 cans (14.5 ounces each) diced tomatoes
1 can (6 ounces) tomato paste
1 tablespoon sugar
2 teaspoons dried oregano
4 cloves garlic, minced (or 2 teaspoons garlic powder)
1/2 to 3/4 cup chopped onion (or 1 tablespoon dried onion)
1 teaspoon dried basil
8 rosemary leaves, crushed (or 1/4 teaspoon dried rosemary)
12 fennel seeds, optional
1/8 teaspoon crushed red pepper flakes
1/4 teaspoon ground black pepper
1/2 teaspoon salt
Instructions:

1. In a heavy 2-quart saucepan, combine all ingredients. Heat over medium-low heat, covered, until boiling.

2. Simmer covered, but with lid vented, stirring occasionally for about 45 minutes, until sauce is thickened.

Use on homemade pizza or in any recipe calling for pizza sauce! Freeze leftover sauce, or keep in the fridge for several days.



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This recipe is from Tammy’s Recipes.