

Easy Homemade Pizza Sauce: Perfect with Herbs and Garlic

Exquisite Pizza Sauce: Your Secret to a Truly Amazing Pizza Night!



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1 min

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INGREDIENTS

1 can (15 oz) crushed tomatoes (good quality, preferably fire-roasted for extra depth)

2 tablespoons tomato paste

2 tablespoons olive oil (extra virgin)

2 garlic cloves, minced

1 teaspoon dried oregano

1 teaspoon dried basil

$\frac{1}{8}$ teaspoon onion powder

$\frac{1}{8}$ teaspoon sugar (granulated)

... teaspoon crushed red pepper flakes (optional, for a subtle kick)

Salt and freshly ground black pepper, to taste

Swaps and Notes:

Crushed Tomatoes: Crushed tomatoes provide a nice texture and rich base. Diced tomatoes (pureed briefly with an immersion blender) or even tomato passata can work. Look for good quality brands.

Tomato Paste: Don't skip caramelizing the tomato paste! This deepens its flavor significantly and adds a wonderful richness to the sauce.

Olive Oil: A good quality extra virgin olive oil enhances the overall flavor.

Garlic: Freshly minced garlic offers the best aromatic flavor.

Dried Herbs: Oregano and basil are essential for classic pizza flavor. Dried herbs work well here as they release their flavors during simmering.

Sugar: A small amount of sugar balances the acidity of the tomatoes and enhances their natural sweetness.

Crushed Red Pepper Flakes: Adds a subtle warmth without making the sauce overtly spicy. Omit if you prefer no heat.

Salt & Pepper: Adjust to your taste. Remember to taste as you go!

Directions:

SautØ Aromatics: In a medium saucepan over medium heat, heat 2 tablespoons olive oil. Add the minced garlic and sautØ for just 1 minute until fragrant. Be careful not to let it burn.

Caramelize Tomato Paste: Stir in the tomato paste and cook for another 1-2 minutes, stirring constantly. Allow it to caramelize slightly; it will deepen in color and develop a richer flavor.

Add Tomatoes & Seasonings: Add the crushed tomatoes, dried oregano, dried basil, onion powder, sugar, and crushed red pepper flakes (if using) to the saucepan. Also add a good pinch of salt and freshly ground black pepper.

Simmer & Combine: Stir everything well to combine all the ingredients. Bring the sauce to a gentle simmer over medium heat.

Reduce & Develop Flavors: Reduce the heat to low and let the sauce simmer uncovered for 20-25 minutes, stirring occasionally. This allows the sauce to thicken slightly and for all those wonderful flavors to meld and develop.

Taste & Adjust: Taste the finished sauce and adjust seasoning if needed. You might want a little more salt, sugar, or a pinch more of any herb to suit your preference.

Cool Slightly & Use: Let the sauce cool slightly before spreading it generously over your homemade pizza dough.

Tips for Success:

Good Quality Tomatoes: Starting with a high-quality can of crushed tomatoes will make a noticeable difference in the final taste of your sauce.

Caramelize Tomato Paste: This small step adds a huge amount of savory depth to the sauce.

Don't Rush the Simmer: The simmering time allows flavors to meld and the sauce to thicken naturally.

Taste as You Go: Adjusting salt, sugar, or spice is important to customize the sauce to your liking.

Cool Before Using: Spreading hot sauce on pizza dough can par-cook the dough. Let it cool slightly.

Serving Suggestions and Pairings:

Classic Pizzas: Use it as the base for a traditional Margherita, pepperoni, or veggie pizza.

DIRECTIONS

1. Making this : Exquisite Pizza Sauce is a straightforward simmering process that builds layers of incredible flavor!
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12. **Taste as : You Go:** Adjusting salt, sugar, or spice is important to customize the sauce to your liking.
13. **Cool : Before Using:** Spreading hot sauce on pizza dough can par-cook the dough. Let it cool slightly.
14. **Serving Suggestions and Pairings:** This Exquisite Pizza Sauce is the star of your homemade pizza night! It's perfect for:
 15. **Classic : Pizzas:** Use it as the base for a traditional Margherita, pepperoni, or veggie pizza.
 16. **Creative : Pizzas:** Experiment with different toppings.
 17. **Calzones & : Strombolis:** A fantastic filling for baked dough creations.
 18. **Dipping : Sauce:** Serve a small bowl on the side for dipping pizza crusts or breadsticks.
19. This sauce forms the perfect base for your pizza night. For other hearty, Italian-inspired meals, consider my Classic Spaghetti Recipe with Homemade Sauce or my Cheesy Spinach Stuffed Shells.
20. **Storage and Leftover Tips:** Store any leftover Exquisite Pizza Sauce in an airtight container or jar in the refrigerator for up to 1 week. It often tastes even better the next day as the flavors continue to meld! For longer storage, freeze in freezer-safe containers for up to 3 months. Thaw in the refrigerator overnight before using.
21. **More Recipes You Will Love:** If you loved the rich flavors and convenience of this homemade sauce, here are a few more fantastic savory recipes that I think you'll absolutely love:
 22. For another comforting, one-pan meal that uses savory sauces, check out my This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit.
 23. If you're a fan of quick and easy ways to feed a crowd with cheesy goodness, don't miss my These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast.
 24. And for a fun outdoor cooking twist on pizza, try my Campfire Pizza Breads - use this exquisite sauce for an even better result!
25. **Final Thoughts:** This Exquisite Pizza Sauce is a simple yet powerful ingredient that will elevate your homemade pizzas from good to truly amazing. It's rich, flavorful, and incredibly satisfying. Give it a simmer, and get ready for your best pizza night yet!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-homemade-pizza-sauce-perfect-with-herbs-and-garlic/>