Red Pizza Sauce

Prep: 5 minutes | Cook: 0 minutes | Total: 5 minutes
Yield: 8 servings | Serving Size: ~3 tablespoons

Ingredients
1 (14.5-ounce) can crushed tomatoes
1 garlic clove, chopped (about ½ teaspoon)
1 tablespoon olive oil
1 teaspoon red wine vinegar
1 teaspoon dried oregano
¼ teaspoon salt
¼ teaspoon sugar
1 pinch ground black pepper
1 pinch crushed red pepper flakes (optional)

Directions
1. Add the tomatoes, garlic, oil, vinegar, oregano, salt, sugar, black pepper, and red pepper flakes (if using) to a blender or food processor.
2. Blend until smooth, about 1-2 minutes.
3. Use right away, or keep in the refrigerator until needed.

Recipe Notes
- This sauce will keep in the refrigerator for up to 7 days or in the freezer for up to 3 months.
- Add other cooked chopped vegetables if desired, either blending them into the sauce or leaving them whole for a chunky sauce. Ideas include bell peppers, onions, carrots, and mushrooms.

Nutrition Facts Per Serving: Calories: 35 | Total Fat: 2 g | Saturated Fat: 0.5 g
Sodium: 170 mg | Total Carbohydrate: 4.5 g | Dietary Fiber: 1.5 g | Protein: 1.5 g

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