

Marinara Pizza Sauce

*2 fresh garlic cloves crushed
1 or 2 T. extra virgin olive oil
1 large can of San Marzano tomatoes (I like Cento brand)
fresh or dried oregano (around 1-2 T. fresh, or 1-2 t. dried)
salt and red pepper flakes to taste*

In skillet add oil and garlic, saute until soft. Add oregano and tomatoes breaking them up with clean hands as you put them in the skillet.

Cook to reduce juices a bit and then add the salt and red pepper flakes to taste.

Optional: If you like a smoother sauce you may blend at this time adding the juice from the can if needed for proper consistency.