

Tomato Pizza Sauce

Serves 4

Hands-on Time 10 minutes

Cooking Time 1 hour

Ingredients

- 2 garlic cloves
- 1 tbsp olive oil
- 500g passata
- ¼ tsp fine salt
- 2 tsp dried oregano

Equipment

- Knife or micro-grater
- Medium saucepan with a lid
- Wooden spoon

Method

- Peel and slice or grate the garlic cloves.
- Heat the olive oil in a saucepan over medium-low heat. Add the garlic and cook until lightly golden (not brown).
- Stir in the passata, salt, and oregano.
- Bring to a boil, then reduce the heat to low, cover, and simmer for 60 minutes. Stir halfway through (be quick to avoid splatters!).

Enjoy!