

Herbs de Provence Pizza Sauce

Also Known As

Course	Yield	Type of Food	Main Ingredient
Sauce	1.5 cups	Sauce	

Comments

This sauce should probably be called Peace in Europe the way the French and Italians come together for this delicious pizza sauce.

Prep Time

Cooking Time

Ethnic Origin

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Pre-Heat? Yes

Temperature

Grease Pan? Yes

Measure

Ingredient

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Ingredient

3	Tbs.	olive oil
1	clove	garlic, finely chopped
1	cup	passata (sieved ripe tomatoes)
1	can	tomato paste
.25	tsp.	sea salt
.5	tsp.	oregano (Mediterranean)
.5	tsp.	Herbs de Provence

Instructions

Sauté the chopped garlic in olive oil.

When the garlic is softened, add a can of tomato paste.

Cook in the olive oil on low heat until it gives off a rich tomato smell.

Add in passata (sieved tomatoes), salt, oregano and Herbs de Provence.

Simmer on very low heat for approximately 15 minutes.

Then put it on your pizza!

Optional

Add a sprinkle of Herbs de Provence and a drizzle of olive oil on top of any other ingredients for extra flavor.