

## NO COOK PIZZA SAUCE



**Yield:** enough for 4 pizzas (about 10" across)

### Ingredients:

- 1 – 6 ounce can tomato paste
- 1 – 15 ounce can tomato sauce
- ¼ - teaspoon fresh ground pepper
- ½ - teaspoon onion powder
- ½ - teaspoon garlic powder

- 1 – teaspoon sugar
- 2 – tablespoons Italian seasoning
- 2 – tablespoons oregano
- 2 – tablespoons chopped fresh basil

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- Combine all the ingredients into a bowl.
  - spread about 3 large scoops across each pizza

TIP – do not use a white spatula for this – it will NEVER be white again.

Store the remaining in a sealed glass container in the fridge – lasts 4 – 6 weeks (we freeze ours).