

Chunky Tomato Pizza Sauce

Recipe courtesy Whitney Bond

from **little leopard book**

Prep Time: 10 minutes

Cook Time: 20 minutes

Ingredients (makes 4 cups)

- 2 tbsp olive oil
- 4 cloves garlic (minced)
- 3 tomatoes (pureed in food processor or blender)
- 1 can (28 oz) peeled plum tomatoes (roughly chopped)
- 1 can (6 oz) tomato paste
- 1/4 cup red wine
- 2 tbsp fresh basil (chopped)
- 1 tsp dried parsley
- 1 tsp black pepper
- 1/2 tsp oregano
- 1/2 tsp salt

Instructions

1. Heat the olive oil in a large skillet.
 2. Sauté the garlic for 1 minute in the oil.
 3. Add the pureed tomatoes, chopped plum tomatoes, tomato paste and red wine to the garlic.
 4. Add the basil, parsley, pepper, oregano and salt.
 5. Mix together and bring to a simmer.
 6. Cover and cook on low for 20-25 minutes.
 7. Dig in!
- Vegetarian Option: This recipe is vegetarian.
 - Gluten Free Option: This recipe is gluten-free.

Find this recipe at:

<http://littleleopardbook.com/2012/07/16/whats-for-dinner-deep-dish-pepperoni-pizza-with-chunky-tomato-sauce/>

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