



POMI PIZZA SAUCE

- 1 BOX (26.4oz) POMI STRAINED TOMATOES
- 2 TABLESPOONS OLIVE OIL
- 1/4 MINCED SWEET ONION
- 4 CLOVES MINCED GARLIC
- 1 TABLESPOON BROWN SUGAR
- 1 TABLESPOON DRIED OREGANO
- 1/2 TEASPOON CRUSHED RED PEPPER (OPTIONAL)
- FRESH GROUND SALT & PEPPER TO TASTE
- 1/4 C GRATED PARMESAN

SAUTE ONION AND GARLIC IN OLIVE OIL UNTIL SOFT AND FRAGRANT (3-5 MIN.) STIR IN TOMATOES, SUGAR AND SPICES. REDUCE HEAT TO LOW AND SIMMER 15 MIN, STIRRING OCCASIONALLY. REMOVE FROM HEAT, COVER, AND ALLOW TO COOL TO ROOM TEMPERATURE. STIR IN GRATED PARMESAN. ENJOY!



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