

Classic marinara pizza sauce

From the table of Chef Logan

Servings: 2-3 Cups Time: 30 min



Ingredients	Directions
8 Ounce(s) Tomato sauce	<ol style="list-style-type: none">1. Swet onions in a pot until translucent, add everything except parmesan and cook on medium low heat for 15-20 minutes.2. Add parmesan 5 minutes before the sauces completion. It's ready to use once it cools down.
4 Ounce(s) Tomato paste (or 156ml)	
1/2 Onion, diced	
1 Tablespoon(s) Oregano	
1 Tablespoon(s) Italian herbs	
1/2 Teaspoon(s) Onion powder	
1/2 Teaspoon(s) Garlic powder	
1 Teaspoon(s) Sugar	
2 Tablespoon(s) Olive oil	
1 Teaspoon(s) Chili flakes	
2 Tablespoon(s) Powdered parmesan	

Additional Notes

Source

Recipe content created by Chef Logan and distributed by Cozymeal.