



♥ recipes worth sharing

## Steph's Favorite Fresh and Light

# PIZZA SAUCE

A fresh, light pizza sauce with just 5 simple ingredients. Bright tomato flavor and ready in minutes—perfect for pizza night, breadsticks, or ravioli. ♥



PREP TIME  
**10 min**



COOK TIME  
**No cook**



TEMPERATURE  
**None**



YIELD  
**8 servings**

### INGREDIENTS

- 1 (28-oz) can whole peeled tomatoes, drained
- 2 tablespoons extra-virgin olive oil
- 2 large garlic cloves, minced
- 2 tablespoons finely grated Parmigiano-Reggiano cheese
- 1 tablespoon sugar



### RHINO TIP

Use San Marzano tomatoes if you can—the tomatoes are the star of this recipe and make a big difference in flavor.

### STEP-BY-STEP INSTRUCTIONS



- 1 Pulse the tomatoes.**  
Put the tomatoes in a food processor and pulse 4 or 5 times.



- 2 Whisk everything together.**  
Pour the tomatoes into a bowl, add the remaining ingredients, and whisk together.



- 3 Let it rest.**  
Let the sauce rest at room temperature for 1 hour.

### TIPS & VARIATIONS



This sauce is great with breadsticks or toasted ravioli.



Try it on chicken Parmesan or serve it with a quick salad for an easy meal better than delivery.

Family favorites, one recipe at a time.

