

# RECIPE(S) OF THE MONTH!

## Pizza Sauce & Crust-less Pizza



Lucky you! This month you get a 2-fer here in Recipe Land: pizza sauce, and crust-less pizza. Each can stand on its own – you can use the pizza sauce on a “normal” pizza, and you can make a crust-less pizza with store-bought sauce. But the truth is, they are each so easy and so quick to make, they deserve to be together!

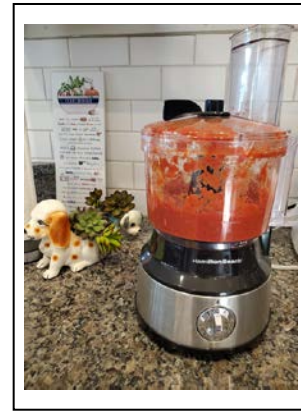
Bonus – when your gluten-free friend drops in, you have an easy option in your recipe file! Now, let’s get our *Pizza* on!



### Pizza Sauce

#### Ingredients:

- 14.5 oz canned diced tomatoes undrained
- 6 oz canned tomato paste
- 1 Tablespoon olive oil
- 2 teaspoons granulated sugar
- 2 teaspoons dried basil
- 1 clove garlic
- 1 teaspoon finely ground sea salt
- ¾ teaspoon dried oregano
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon crushed red pepper flakes optional
- 2 Tablespoons sugar



#### Directions:

- Combine all ingredients in food processor or blender.
- Pulse 15 times or until mixture is smooth.
- Use immediately or store in an airtight container to use later.

### Crust-less Pizza

#### Directions:

- Use any oven-safe pan or dish of your choice. I use 8” glass pans.
- Build your pizza, putting sauce on the bottom – it will not stick or allow your ingredients to stick.
- Once you have all your favorite toppings and cheese on, bake at 425 for 12-15 minutes, depending on the thickness of your pizza.
- Enjoy directly from the pan! It is not sliceable or scoopable, so get a hot pad and a fork and enjoy!

