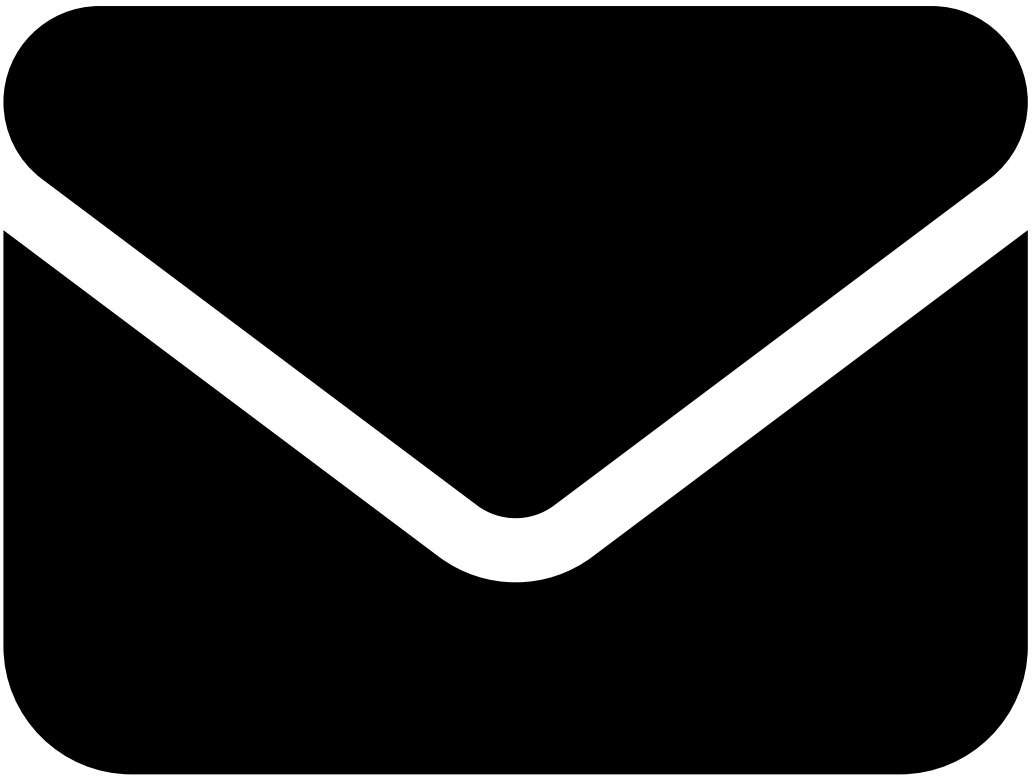
Easy No-Cook Pizza Sauce

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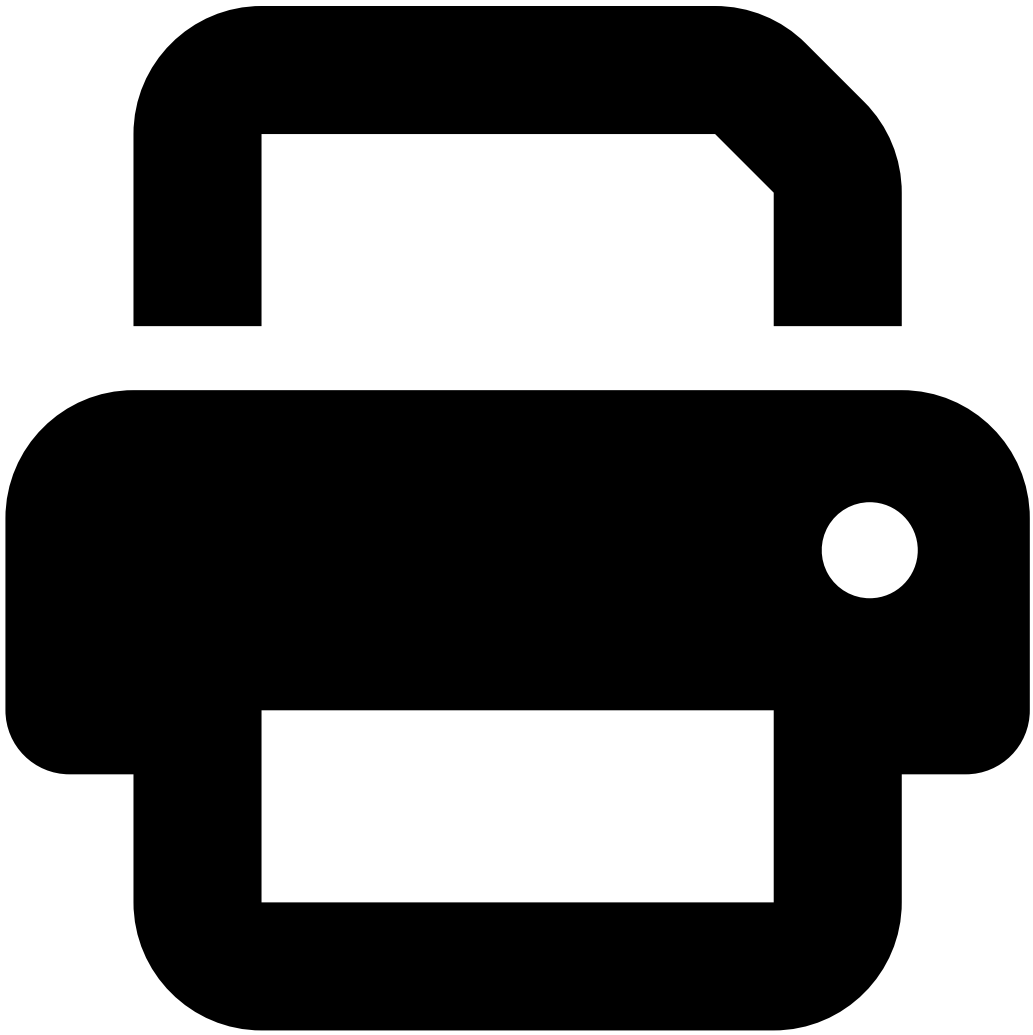
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This easy no-cook pizza sauce is made with crushed tomatoes and smooth tomato sauce—ready in minutes and packed with bold Italian flavor.

It’s the same simple, delicious sauce we used at our family’s pizzeria—**the first pizza place in our town to offer delivery, even before Domino’s!** Whether you’re making a quick weeknight pizza or recreating nostalgic takeout nights, this sauce brings authentic pizzeria taste right to your kitchen.

Things to know about This easy no-cook pizza sauce

- **Use quality tomatoes:** For the best flavor, use good-quality canned *crushed tomatoes* and *tomato sauce*. Look for San Marzano or Italian-style plum tomatoes if possible—they’re naturally sweeter and lower in acidity, which gives the sauce that rich, pizzeria-style taste. If they are whole crush them with your hands. for a

slight chunky sauce or blend if you prefer a smoother consistency.

- **No cooking needed:** This sauce comes together with just a bowl and a spoon—no stove required. It’s perfect for busy nights or homemade pizza parties.
- **Customize to taste:** Add a pinch of sugar for sweetness, a splash of olive oil for richness, or a sprinkle of dried oregano and garlic powder for a classic Italian flair.
- **Freezer-friendly:** Make a big batch and freeze in portions. It keeps beautifully and makes pizza night even faster next time.
- **Great on more than pizza:** Try it as a quick dipping sauce for breadsticks, calzones, or mozzarella sticks! If your looking for a delicious pizza crust recipe I have one for you Neapolitan overnight pizza dough

Easy No -Cook Pizza Sauce



This easy no-cook pizza sauce comes together in minutes with simple pantry ingredients and delivers fresh, authentic Italian flavor. No simmering required—just mix, spread, and bake for delicious homemade pizza.

- 1 cup canned tomato sauce
- 2 cups canned crushed tomatoes (preferably San Marzano-style)
- 2 cloves garlic (finely grated or minced)
- 1 tablespoon dried oregano
- 1 tablespoon fresh basil (chopped)
- 1 teaspoon onion powder
- 1 teaspoon sugar (optional, to taste)
- 1/2 cup grated parmesan cheese
- 1 teaspoon red pepper flakes (optional)
- Salt and freshly ground black pepper (to taste)
- 2 tablespoons olive oil

1. In a medium bowl, whisk together the tomato sauce and crushed tomatoes until smooth.
2. Add the garlic, oregano, basil, onion powder, parmesan, sugar (if using), and red pepper flakes.
3. Season with salt and freshly ground black pepper to taste.
4. Drizzle in the olive oil and stir well to combine.
5. Let the sauce sit for at least 10 minutes to allow the flavors to meld.
6. Use immediately, or store in the refrigerator for up to 3 days. The sauce also freezes well for up to 3 months.

sauce
Italian
easy no-cook pizza sauce