

Pizza Sauce

Makes 16 -2 T servings

2 t olive oil
2 cloves minced garlic
2/3 c Prego Heart Smart marinara
1 c Tomato puree, no salt added
1 1/2 T Italian seasoning
1 1/2 T balsamic vinegar
1/3 cup water



Heat olive oil on medium heat for 20 seconds. Add garlic and sauté for 30 seconds until lightly browned. Add remainder of ingredients and cover. When sauce starts bubbling more than three times per second reduce heat to medium low and simmer for at least 20 minutes stirring every 4-5 minutes.

Nutrition information per serving (2T): 20 calories, 0g fat, 2g protein, 35 mg sodium.

