



Quick Tomato Sauce

1 (14.5 oz) can diced fire roasted tomatoes
1 TB nutritional yeast
1 tsp Italian Herbs
1/2 - 3/4 tsp salt
1/4 tsp onion powder
1/4 tsp garlic powder
1/4 tsp black pepper

1. Place all ingredients in a blender and blend until smooth.
2. Serve raw or transfer to a saucepan and heat through.
3. If using for pizza, simmer for up to an hour until the sauce is thick and no longer watery.