**Quick Tomato Sauce**

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**Ingredients**

1 (28-ounce) can chopped tomatoes

2 cloves garlic, pressed

1/4 cup extra-virgin olive oil

1 teaspoon sugar

1/4 teaspoon salt

2 teaspoons dried oregano

**Directions**

1. In a medium bowl, combine all ingredients and let sit for about 20 minutes to allow flavors to meld.
2. Cook's Note: Sauce can be made ahead of time and kept covered in the refrigerator for up to 3 days or frozen for up to 3 months.