



White Pizza Sauce

Jacob · 30/09/2024



Prep Time

18 mins

Difficult

Medium

Servings

5

Description

This white pizza sauce is great for vegetable pizzas meat pizzas or pasta Brush your favorite pizza dough with olive oil spread sauce add your favorite toppings and bake per dough instructions Also great for calzones or chicken and broccoli with fettucine Makes enough sauce for 2 medium pizzas Freezes beautifully Just thaw at room temperature

Ingredients

- - 2 tablespoons butter - 1 tablespoon olive oil - $\frac{1}{4}$ cup finely chopped onion - 1 large clove garlic
- minced - 3 tablespoons all-purpose flour - 1 cup milk
- or more as needed - $\frac{1}{2}$ cup grated Parmesan cheese - 2 tablespoons minced fresh basil - $\frac{1}{2}$ teaspoon chopped fresh oregano (Optional) - $\frac{1}{4}$ teaspoon salt - ? teaspoon ground black pepper

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Heat butter and olive oil in a small saucepan over medium heat; stir in onion and garlic. Whisk in flour until lightly browned and onion is tender
2. about 2 minutes. Dotdash Meredith Food Studios Add 1 cup milk
3. Parmesan cheese
4. basil
5. oregano
6. salt
7. and black pepper; cook
8. whisking continuously
9. until cheese is melted and sauce has thickened slightly
10. about 5 minutes. Dotdash Meredith Food Studios Add more milk if sauce is too thick. Remove from heat. Dotdash Meredith Food Studios Recipe Tip Mozzarella cheese or 3-cheese Italian cheese blend can be used in place of Parmesan cheese
11. and dried basil can be used in place of fresh basil.