

# SIMPLE OVEN-ROASTED TOMATO SAUCE



Photo Credit: @ Feasting at Home

## INGREDIENTS

- 3 Tablespoons **Olive Oil**
- 4-6 cloves **Garlic**, chopped
- 1 **Shallot**, diced
- 3 pounds, ripe **Tomatoes**
- 1 Tablespoon fresh **Oregano** (or 1 tsp. dried)
- 1-2 Tablespoons fresh **Basil**, torn or chopped
- 1 1/2 teaspoons **Salt**
- **Pepper** to taste
- 1/2 teaspoon **Sugar** (optional)

## DIRECTIONS

**Step 1:** Pre-heat oven to 400 F

**Step 2:** Drizzle a large, rimmed baking sheet with olive oil. Sprinkle with garlic and shallot.

**Step 3:** Place the sliced tomatoes cut-side down on the sheet pan and roast 30 minutes. Add the oregano and basil and roast 10 more minutes, or until skins have lifted off the tomatoes.

**Step 4:** Let cool, pull off the skins, then pour all the tomatoes and their roasting juices into a bowl. Mash with a fork or potato masher. Season with salt and pepper. Sometimes, to bring the flavor around I'll add a little sugar. This depends on your palate and the tomatoes you are using (some are sweeter than others). Start with 1/2 a teaspoon. Taste, adjust.

**Step 5:** To use right away, reheat in a pan or pot. Or refrigerate for up to 5 days, or freeze.

**Step 6:** If freezing in a mason jar, make sure jar and lid are clean and sterile. Let sauce come to room temperature. Fill jars leaving 2 inches headroom at the top of the jar, to prevent jar from breaking- because sauce will expand as it freezes.

**Step 7:** Thaw in the fridge for 24-48 hours.

Recipe: By Sylvia, Feasting at Home



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