



Roasted Tomato Sauce (and 3 ways to use it)

Use as pizza/pasta sauce; enchilada sauce,
or as a base for stews or soups!

Ingredients

- 6 cups grape or cherry tomatoes
- 1 large white onion
- 4 cloves garlic
- 2 tablespoons olive oil
- 1/2 teaspoon sea salt

Instructions

- Preheat oven to 425° F.
- Toss tomatoes with chopped onion, chopped garlic, olive oil, and salt.
- Place in oven and bake for 30-35 minutes until tomatoes are tender and starting to pop.
- Remove from oven and let cool for 5 minutes.
- Puree in a blender with your choice of mix-ins.
- Store for up to a week in the refrigerator or up to six months in the freezer.

Variations:

- **BASIL:** Add 1/4 to 1/3 cup of fresh basil leaves for a wonderful pasta sauce.
- **HERBS:** Make an alternative herb sauce and use the combination of tarragon and chives. A bit of fresh thyme is also nice.
- **PIZZA SAUCE** Add a few leaves of fresh basil, a sprinkle of oregano, and a splash of balsamic vinegar.
- **MEXICAN:** Add roasted jalapeños and blend in cilantro/oregano.
- **SMOKY:** Add a chipotle pepper or a sprinkle of smoked paprika to get a nice smoky sauce (also delicious for enchiladas).