

OVEN ROASTED TOMATO SAUCE

INGREDIENTS:

3 tbsp olive oil

4-6 cloves of garlic, chopped

1 shallot, diced

3 lbs tomatoes, cored and cut
in half

1 tbsp fresh oregano

1-2 tbsp fresh basil, chopped

1 1/2 tsp salt

Pepper to taste

1/2 tsp sugar *(optional)*



PREPARATION:

1. Preheat oven to 425° F. Drizzle a large, rimmed baking sheet with olive oil. Sprinkle with garlic and shallots.
2. Place the tomatoes, cut-side down, on the sheet pan and roast for 30 minutes. Add oregano and basil. Roast for ten more minutes or until the skins have lifted off of the tomatoes.
3. Once cool, pull off the skins and pour all the tomatoes and juices into a bowl. Mash with a fork or potato masher. Season with salt and pepper. Add sugar *(optional)*.
4. To use right away, reheat in a pan or pot.

Recipe source: <https://www.feastingathome.com/roasted-tomato-sauce/>



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FOOD SAFETY TIPS

- ✓ Refrigerate sauce for up to 5 days, or freeze.
- ✓ When freezing, make sure the mason jar and lid are clean. Leave two inches of headroom when filling jars for freezing to prevent them from breaking.
- ✓ If using frozen sauce, thaw in the refrigerator for 24 to 48 hours before using.

This recipe was provided by the Michigan Farmers Market Association. Development was supported by a Food Safety Training and Education grant provided by the Michigan Department of Agriculture and Rural Development. For more recipes and program information, please visit mifma.org.

