

Roasted Tomato Sauce

Prep: 10 minutes • Cook: 50 minutes

A rich, oven-roasted tomato sauce with sweet caramelized onions and mellow, jammy garlic, lifted by herbs and warm spices. Perfect for pizza, pasta, or as a vibrant base for soups.

Ingredients

- 5 tomatoes (cut in half)
- 2 onions (cut in half (yellow, red, or white))
- 1 head garlic (left whole (peel on optional))
- 1/4 cup olive oil
- 1/2 tsp coarse salt
- 1/4 tsp black pepper (cracked fresh)
- 1 handful mixed fresh herbs (rosemary, oregano, basil) (optional)
- 1/2 tsp paprika (optional)
- pinch cayenne pepper (optional)

Instructions

1. Preheat oven to 400°F (200°C).
2. In a roasting pan, place the tomato halves, onion halves, and whole head(s) of garlic. If desired, add fresh herbs and/or spices on top.
3. Drizzle with olive oil, then sprinkle with coarse salt and cracked black pepper.
4. Bake for 50 minutes.
5. Let cool slightly, then remove peels from the onions and garlic if left on.
6. Transfer everything to a blender and process until smooth.
7. Taste and adjust seasoning as needed.
8. Use immediately, or refrigerate, freeze, or can for later.

Tags: Vegan, Gluten Free, Tomato, Sauce, Roasted, Nut Free
