

Cherry Tomato Sauce

Ingredients

- 3 quarts of cherry tomatoes, halved
- 4 garlic cloves, peeled
- 10 large basil leaves
- 1 Tbsp balsamic vinegar
- 1 tsp salt
- 1 tsp sugar
- 2 Tbsp extra virgin olive oil

Directions

1. Preheat oven to 400°F. Line 2 large baking trays with foil. Drizzle with 1½ tablespoons of olive oil.
2. Cut cherry tomatoes in half, place cut side up on trays in single layer. Place 2 garlic cloves per tray. Coarsely chop basil leaves; sprinkle evenly between trays.
3. Sprinkle balsamic vinegar, salt, sugar, remaining olive oil on top.
4. Roast for 20-30 minutes until tomatoes are tender. Remove from oven.
5. Using a food processor or blender, process roasted tomatoes, garlic, and basil until desired consistency. The sauce is thick.
6. Use immediately or freeze in zipper bags or plastic containers.

Handling & Storage

Look for tomatoes that are bright in color with smooth skin. Ripe tomatoes should give under a little pressure, but do not pick ones that are too soft or have obvious bruising.

Store at room temperature, away from sunlight. Use within a few days of picking.

To prepare, remove green stems before use. Rinse under cold water.

Nutritional Information

Calories: 56

Total Fat: 2.7 g

Saturated Fat: 0.4 g

Trans Fat: 0.0 g

Cholesterol: 0 mg

Sodium: 203 mg

Total Carbohydrates: 7.7 g

Dietary Fiber: 2.2 g

Sugars: 5.1 g

Protein: 1.7 g

Serves: 12