

Roasted Tomato Sauce

Amount	Measure	Ingredient - Preparation Method
2 1/2	pounds	plum tomato - quartered
1		yellow onion - diced
1		green bell pepper - 1" pieces
1		red bell pepper - 1" pieces
1/2	cup	extra virgin olive oil
1 1/2	teaspoons	kosher salt
1/4	teaspoon	crushed red pepper
1/4	cup	fresh basil - chopped
2	teaspoons	fresh oregano

Preheat oven to 375. In a 9x13 baking pan, toss together tomatoes, onions, bell peppers, oil, salt and crushed red pepper. Roast for 1 hour. Remove pan from oven and fold basil and oregano into vegetables. Cook for 30 minutes more.

In a food processor, blend vegetables until pureed.

Yield: "3 cups"