



Roasted Garden Tomatoes

Use leftover garden bounty of cherry tomatoes to create a savory soup base or creamy pasta sauce!

- Washed cherry garden tomatoes (weed out ones that are split or mushy)
- Olive oil
- Kosher salt (regular salt is okay)
- Pepper
- Fresh basil if you have it

1. Line a large rimmed-baking sheet with tin foil. (Note - if you don't use foil, you can use baking spray, but you will have to scrub the pan later.)
2. Heat oven to 425 degrees.
3. Put washed cherry tomatoes in bowl. Drizzle olive oil over them, add salt and pepper, then lightly stir.
4. Lay tomatoes on tin foil. (Note: you do not need to halve them... they will deflate on their own.)
5. Cook for 45 -50 minutes. Halfway through, pull out and lay fresh basil on top.
6. For soups and stews: put in freezer bags - suck air out of bag to make them "vacuum-packed."
7. For pasta sauces: put in blender on high or puree mode for a wonderful smooth sauce. Use or freeze.
8. Enjoy!



Stew option



Pasta Sauce Option