



ROASTED SPAGHETTI SAUCE

SERVINGS: 6-8

PREPPING TIME: 30 MINS

COOKING TIME: 30 MINS

Ingredients

- Tomatoes (any variety will do)
- Garlic
- Onion
- Peppers
- Olive Oil
- Basil
- Oregano
- Salt
- Pepper

Quantity will depend on your harvest and the size of your pan(s)

Directions

1. Chop your veggies into large chunks and place onto pans with a one-inch lip or a casserole dish large enough to catch and keep in all the juice that will be released by roasting and drizzle with 2 tablespoons of olive oil.
2. Place in a 425° Fahrenheit oven that has been preheated and roast for about 20-30 minutes.
3. Carefully remove from oven and place a large stock pot on your stove top.
4. Using a large spoon scoop the roasted veggies into the stock pot and bring to a boil and boil for about 10-15 minutes to help further soften the veggies.
5. Grab your immersion blender and blend the tomato sauce for several minutes, add in your spices of choice and taste, adjusting if necessary.

A delicious recipe to use up your fresh garden goodies, can also be doubled or tripled to enjoy during the winter months.