



Roasted Tomato Marinara

NIBBLEDISH CONTRIBUTOR

Ingredients

2 28 oz cans whole Italian tomatoes
3 to 5 whole fresh tomatoes, halved and seeded
3 cloves minced fresh garlic
3 tablespoons extra virgin olive oil
1/4 cup diced yellow onions
1 tablespoon fresh minced oregano or 2 teaspoons dried
4 basil leaves, chopped
pinch of red chile flakes (opt)
salt and ground black pepper to taste
1/4 cup Extra virgin olive oil (to finish the sauce with)

Instructions

1. Char the fresh tomatoes over an open flame, BBQ or broiler until the skin is charred black. Remove and reserve.
2. Place the 3 tablespoons of olive oil in a sauce pot and heat over a medium flame.
3. Add the onions and a pinch of salt and sauté for 2 minutes. Add the garlic and continue to sauté for 2 minutes,
4. Add the tomatoes (both canned and charred) and the herbs, reduce the heat to medium-low and let the sauce simmer for 20 minutes. Stirring occasionally will reduce your chance of burning this sauce.
5. Puree the sauce in a food processor or blender and return to the pan. Continue to cook, if necessary to reach the proper consistency has been reached. Some like a thinner sauce while I like a thick sauce, like the photo on the web page.
6. When the sauce is thick or as thin as you like it, remove from the heat & season with the salt and pepper.
7. Now is the time to finish this sauce with the 1/4 cup of EVOO (extra virgin olive oil). Slowly stir in the oil (adjusting the oil level for your taste and/or dietary needs), check

the seasoning again and serve over warm pasta.