

Roasted Tomato Sauce

From your box: roma tomatoes, onion, carrots, thyme

Other ingredients: garlic, olive oil, salt, pepper

Preheat oven to 350°. Wash and slice lengthwise 2 pounds of roma tomatoes (there are 2 ½ pounds in your bag). Cut one onion into quarters, smash 4 garlic cloves, and chop 1 carrot into large chunks. Place all the vegetables on a baking sheet in a single layer (tomatoes skin side down) and sprinkle with salt, pepper, and 1 tablespoon of fresh thyme. Drizzle olive oil all over.

Bake 60-75 minutes or until edges of tomatoes and onions turn black. Carefully transfer to a food processor or blender and pulse until smooth. Transfer to a large skillet and heat through, adjusting seasonings as needed.

Adapted from asweetpeachef.com