



## Roasted Roma Tomatoes

**Prep Time:** 15 mins

**Cook Time:** 2-2½ hours

**Servings:** serves 10 as a side

### **Ingredients:**

- 15-20 Roma tomatoes
- 2 tbsp olive oil
- 3 tbsp chopped fresh basil or oregano (less if using dried herbs)
- 2 cloves minced garlic
- 2 medium onions – chopped
- Salt and pepper to taste

### **Instructions:**

1. Wash and quarter tomatoes. Toss with remaining ingredients.
2. Transfer to a greased shallow baking dish and bake at 350° for 2 – 2.5 hours (line baking dish with parchment paper for an easy clean-up).
3. Stir occasionally. Most of the liquid should be evaporated.
4. Use immediately or freeze in ziploc bags or containers.