

# Roasted Tomato Sauce

**Yield** : 1 and 1/2 cups

**Ingredients** :

4 Cups Cherry Tomatoes  
1 Medium White Onion, Chopped  
2 Garlic cloves, Minced  
2 Tablespoons Olive Oil  
1/4 Cup Basil, Chiffonade

**Directions** :

1. Preheat oven to 425° F.
2. Place tomatoes, onion, and garlic on baking sheet. Brush with oil.
3. Bake 30-35 minutes. Check halfway through and mix.
4. Cool for 5 minutes.
5. Place cooked ingredients in blender with basil and pulse until smooth.

