

UC Davis Roasted Tomato Sauce

Extra virgin olive oil 5 ¼ fl oz

Canola oil 5 ¼ fl oz

Peeled garlic cloves ¼ lb

Peeled, course, ground tomato 3/4 cup

Heavy puree ground tomato 1 1/4 cup

Sugar 1 tsp

Salt 1 tsp

Roma tomatoes 3.5lbs

Basil 1/2 wz (stem on)

Prep:

Puree garlic, basil leaves and a small portion of oil to finely chop/lightly puree. Wash Roma tomatoes, sheet pan, roast at 425' up to 50 minutes. You want to lightly color the tomatoes, skins should start to peel off, juices in pans should not brown nor dry up. Tomato liquid is worth its weight in gold. Cool tomatoes. Puree cooked tomatoes.

To Make Sauce:

- 1. Place oils in a medium sauce pan with pureed garlic and chopped basil. Turn heat on medium high. Stirring occasionally, slowly heat oil to infuse garlic and basil into oil, can take 10-20 minutes. Garlic should be lightly browned, and lightly frying in oil, do not over cook. Garlic can become bitter. Remove from heat, stir for a couple of minutes.**
- 2. CAREFULLY, DO NOT DUMP, add cooked pureed tomatoes, and both canned tomatoes to hot oil, garlic, and basil. Stir, return to medium heat and add salt and sugar.**
- 3. Stirring occasionally, slowly bring sauce up to a simmer to infusion flavors. Adjust salt and sugar as needed. Enjoy!**

Nutrition Facts* Per Serving Serving Amount .5 cup, 165 kcal, 1g protein, 15g fat, 2g sat. fat, 8g carbs, 1g fiber, 4g sugar, 45 mg sodium

***All nutrient information was derived from USDA Food Data Central (2022)**

INGREDIENTS (by weight): Fresh Roma tomatoes, tomato puree, course ground tomatoes, extra virgin olive oil, canola oil, garlic, fresh basil, salt, sugar ALLERGENS: None



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