

Simple Roasted Tomato Sauce Pasta



Preparation time: 45 min

Difficulty: Easy

Ingredients

- Pomi Strained Tomatoes: 2 Cups
- Pomi Tomato Paste: 3 tablespoons
- balsamic vinegar: 1 teaspoon
- butter: 3 tablespoons
- chili flakes: 1 teaspoon
- cocktail roasted tomatoes: 16
- garlic cloves, grated: 4
- long pasta of your choice: 1 lb
- salt and pepper to taste: None
- shallot, finely chopped: 1
- top with basil and shredded parmesan: None
- yellow onion, finely chopped: 1/2

For this recipe we used:

Double Concentrated Tomato Paste 3 tablespoons



Preparation

The fresh tomato sauce that does not take all day to cook! Just simple and delicious.

Instructions

Heat your oven to 400 degrees. Lay your tomatoes on a baking sheet with parchment, oil, salt and pepper. Roast for 30-40 minutes.

In the meantime, in a skillet add your shallots, chili flakes and onions. Stir to sweat for 5-10 minutes. Add your garlic clove and tomato paste. Mix for another 10 minutes.

Add your strained tomatoes, balsamic vinegar and butter. Then add your roasted tomatoes in and smash them. Simmer for up to 1 hour. Add in pasta water and cooked pasta, mix and top with basil and parmesan.