

# DOM'S HOMEMADE ROASTED TOMATO SAUCE



*Delicious Homemade Tomato Sauce*

We've played around with making tomato sauce before now and while the results were yum they didn't really have the wow factor. That's all changed now with this little experiment. It came about because the other night we'd done a big roast and at the same time I had cooked up Dom some sausages for his lunch. He wanted to have sauce for those and I thought of just blending up all the roasted veggies. Of course it will have been done before many times over but for some reason we'd not tried it.

This is a really easy recipe which is very flexible. Taste test as you go to adjust to your preference.

The best way to make it is definitely when you've done a roast - just make extra vegetables to use for this sauce.

I'm sure you're going to love it. The roasted vegetables are the perfect way to recreate the sweet taste we associate with traditional store bought sauces. Except even better. This sauce is:

Thick

Roasted

Spicy

Sweet (but not too sweet)

Bold

Caramelised

And seems goes perfectly on pretty much anything.

We love it with potato chips and sausages and we also used a variation of it as a sauce for our zoodles (zucchini noodles). I wasn't really sure whether to call it a tomato sauce or a pasta sauce. I'd say its more a tomato sauce but with less vinegar and water would be more like a pasta sauce. Try it and let us know what you think and what you use it with!

### Dom's Homemade Roasted Tomato Sauce



Prep time

10 mins

Cook time

50 mins

Total time

1 hour

Roasted veggie yumminess makes this tomato sauce a winner with kids and adults alike. Try it with anything!

Author: Dom's Kitchen

Recipe type: Sauce

Type of food: Paleo, Vegetarian, Primal

Serves: 1 large bottle

What you need:

- 500 gram fresh tomatoes, cut in half
- 2 Tbsp olive oil or coconut oil
- 1 tsp salt
- 2 red or brown onions, peeled, quartered
- 2 red capsicum, core removed, halved

