



# Roasted Tomatoes Recipe For Freezing

By Gloria Duggan | Homemade & Yummy

**Prep Time:** 30 minutes

**Cook Time:** 1 hour 30 minutes

**Total Time:** 2 hours

**Servings:** 4 Servings

**Calories:** 252kcal

This recipe makes approximately 4 cups of roasted tomatoes.

## Ingredients

6 pounds tomatoes (I used Roma)

6 cloves garlic (or more if you like)

1/4 cup olive oil

1 1/2 tsp salt

1 tsp pepper (I used spicy garlic)

1 tsp Italian seasoning

1/2 tsp garlic powder

fresh herbs (basil, oregano, rosemary)

## Instructions

1. Preheat your oven to 400° F.
2. Wash tomatoes, and cut into chunks. You can also just cut in 1/2 or leave whole if you prefer. The large the pieces, the longer they take to cook.
3. Divide the tomatoes into 2 roasting pans (you don't want to crowd them).
4. Divide the oil and seasonings between the two pans, distribute and mix well to coat.
5. Add garlic cloves and fresh herbs to each pan.
6. Roast for about 1 1/2-2 hours. \*\*Depending on the size you have cut your tomatoes, the amount of tomatoes you have placed in your baking vessel, and the heat of your oven, you may need to reduce the temperature to 375° after 30 minutes to avoid burning\*\*
7. Depending on the amount of moisture you still want in the tomatoes, the time will vary slightly. Also if you removed the seeds, you will have less moisture to cook out.
8. Be sure to mix several times during roasting.
9. Once done, remove from oven.
10. Remove any large stems from the herbs.
11. If you like, you can leave your tomatoes in large chunks, or mash slightly with a potato masher. Mash the garlic cloves too.
12. When cool, measure into your desired amount, place in the freezer bags, seal, date, and place in freezer.