



ROMA MARINARA

INGREDIENTS

5# Roma Tomatoes
(or substitute for 2 cans crushed
San Marzano Tomatoes)
2 White Onions, diced
5 Garlic Cloves
¼ C RP Garlic Olive Oil
¼ C RP Rosemary Olive Oil
2 TBSP Fresh Rosemary
2 TBSP Fresh Savory
2 TBSP Fresh Thyme
½ TBSP Smoked Paprika
Salt & Pepper to taste

DIRECTIONS

- Score each fresh tomato with a small “X” on the bottom.
- Bring a large pot of water to a boil. Place each tomato briefly in boiling water (about 30 seconds) and then immediately transfer to bowl of ice water.
- Once cool, peel each tomato and smash by hand. Set aside.
- In a large pot, heat olive oil over medium heat. Add onions and cook until tender, about 10 minutes. Add garlic, herbs, paprika, salt, and pepper and continue to cook until very aromatic.
- Add tomatoes and bring to a simmer. Allow to simmer over medium/low heat 3-5 hours until color has darkened and volume has reduced by 2/3
- Blend with an immersion blender or Vitamix and enjoy!