



Roasted Tomato Salsa

Yield: 4-6 servings Time: 20 minutes

INGREDIENTS

- 2 pounds Roma tomatoes, halved lengthwise
- 6 unpeeled garlic cloves
- 1 chipotle chile in adobo sauce
- 1 large white onion, peeled and cut into 1/2" rounds
- 1 large jalapeno, cored and halved (don't core for heat)
- 1 large handful fresh cilantro
- 1 Tablespoon freshly-squeezed lime juice
- 1 teaspoon fine sea salt
- 1/2 teaspoon ground cumin

DIRECTIONS

1. Preheat broiler to high.
2. Arrange the tomatoes (skin side up), garlic cloves, onion and jalapeno (skin side up) in an even layer on a large baking sheet.
3. Broil for 6-8 minutes, or until the tomatoes and jalapenos have blistered and blackened thoroughly on top.
4. Remove pan from the oven, and peel and discard the skin from the garlic cloves. Transfer the tomatoes, garlic, and onion and jalapeno to the bowl of a food processor or blender.
5. Add the remaining ingredients and puree the salsa until desired consistency.
6. Taste, and season with extra salt or lime juice if needed.
7. Serve immediately or refrigerate for up to 3 days.

Wasatch County Cooking Class, September 2021

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Tomato Focaccia

Yield: 20 servings Time: 1 hour 10 minutes

INGREDIENTS

- 2 cups warm water, about 110 degrees F
- 2 1/4 teaspoons yeast, or one package
- 2 teaspoons salt
- 4 cups bread flour
- olive oil
- 2- 3 Tablespoons fresh rosemary leaves or 1Tablespoon dried
- 1 pint heirloom tomatoes, or any small tomato
- grated Parmesan cheese
- Kosher salt

DIRECTIONS

1. Preheat oven to 425 degrees F.
2. Place yeast and warm water in large mixing bowl.
3. Let sit for a few minutes.
4. Add salt and 2 cups flour to the yeast mixture and combine .
5. Add the remaining 2 cups flour and mix well (The dough will be sticky.
6. Cover and let rise in a warm place for 40 minutes.
7. Press dough out onto a sheet pan (to 9 x 13) or 9x13 pan that has been well oiled with olive oil.
8. Drizzle a good amount of olive oil on top of the dough and then poke all over with fingers.
9. Arrange the tomatoes on top of the bread and press in slightly. Then scatter the rosemary, salt and parmesan cheese.
10. Bake for 18 - 20 minutes or until lightly golden.
11. Sprinkle with more fresh Rosemary if desired and serve warm.

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Tomato Basil Soup

Yield: 8 servings Time: 35 minutes

INGREDIENTS

- 3 Tablespoons olive oil
- 2 cups sweet onion, diced,
- 1 clove garlic, minced
- 2-3 teaspoons salt
- 1/2 teaspoon pepper
- 3 28-oz cans whole peeled tomatoes or 12 cups chopped peeled tomatoes
- 1 quart chicken or vegetable broth
- 1/2 cup fresh basil
- 2 teaspoons oregano, parsley, thyme
- 1 teaspoon sugar
- 1 cup cream or half and half (optional to replace 1 cup broth.
- serve with fresh herbs, greek yogurt or sour cream

DIRECTIONS

1. Set pressure cooker to sauté.
2. Place onions and olive oil and sauté for 5 minutes or until softened.
3. Turn the sauté setting off and add the garlic, salt and pepper.
4. Then, add the chopped tomatoes. If using canned tomatoes, drain the liquid
5. Add 1 cup chicken broth, basil, thyme, oregano, parsley and sugar to the mixture.
6. Place the lid and set the Instant pot to high pressure for 5 minutes.
7. When the timer goes off, let natural release for 15 minutes, then vent releasing the remaining pressure.
8. Remove lid and using an immersion blender, blend the ingredients until smooth.
9. Add remaining broth or cream and stir until combined.
10. Serve warm with fresh herbs, greek yogurt or sour cream.

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Roasted Tomato Pasta

Yield: 4 servings Time: 30 minutes

INGREDIENTS

- 8 oz. package any pasta
- 8 oz. package cream cheese
- 3 cups cherry tomatoes
- 1 green pepper, large dice
- 1 medium red onion, large dice
- 1 clove garlic, minced
- 1/4 cup olive oil
- 3-4 basil leaves, chopped
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon oregano

DIRECTIONS

1. Preheat oven to 400 degrees F.
2. Place cherry tomatoes, pepper and onion in 9x9 baking dish.
3. Add the olive oil, chopped garlic, salt and pepper. Mix together.
4. Add the block of cream cheese to the center of the baking dish.
5. Sprinkle oregano over top.
6. Bake for 25-30 minutes or until tomatoes are roasted.
7. Bring a large pot of salted water to boil and cook pasta according to package directions.
8. Strain pasta and set aside.
9. When the tomatoes are roasted, remove from oven and add fresh basil. Mix together to create a sauce.
10. Add cooked pasta to sauce mixture and combine until well coated.

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