



Roasted Red Pepper and Tomato Marinara Sauce

For Steak or Pasta

Camine Pappas / Makes 1 ½ C / May 2020

INGREDIENTS:

- 1 pint cherry tomatoes
- 1 large red pepper
- 3 cloves garlic, peeled
- ¼ small sweet onion
- 4 T good olive oil
- 1 T good balsamic vinegar
- ½ t kosher salt
- ¼ t black pepper
- 1 t fresh squeezed lemon juice
- 1 T red wine such as Zinfandel or Granache

METHOD:

Preheat your oven to 425 degrees F. Cut pepper into large chunks and add to the tomatoes, onion, and garlic. Drizzle with oil, add salt and pepper. Place in a small glass roasting pan with sides. I lined it with foil. Roast for 35 – 40 minutes until there's charred edges. Remove and let cool for about 10 minutes. Place all ingredients in a small food processor and process until a smooth puree. Add the lemon juice, balsamic vinegar, and wine. Blend again to incorporate. Taste and season with more salt and pepper as needed.



Serve over steak, fish, or chicken. Or use as a pasta sauce.

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