

Recipe cards for Garden Harvest Tomato from Leah's kitchen to yours

Family Favorite tomato sauce

Perfect for a hot day because there is no heat involved.

2 cups of cherry tomatoes OR 2-3 large beef steak type of tomatoes OR 4 medium tomatoes

2 cloves of garlic minced

5 large leaves of basil or more to taste

1 T olive oil

1 T balsamic vinegar

Salt and pepper to taste

Some other adds: parsley

Dice tomatoes and add to a bowl. Chop the basil and add to the tomato bowl. Add the olive oil, balsamic, minced garlic and salt and pepper into the tomato bowl and mix. Let sit out for 1-2 hours for the flavor to combine and then serve.

I use it with pasta, tortellini, with grilled shrimp, grilled salmon, on bread, with eggs or cottage cheese. The list is endless. There is so much flavor in the tomato sauce that it will add a kick to most foods you want to pair it with. You can also bake salmon at 375 for 25 minutes or until the internal temperature is 145 in the thickest part of the filet. I add some granulated garlic and granulated onion to the salmon with a little olive oil.



Tomato with feta

2 cups of cherry tomatoes

¼ cup of cubes of feta

5-6 large leaves of basil

Pepper to taste

2-3 cloves of smashed garlic

Add to a baking dish and bake at 375 until tomatoes split/pop open.

About 25-30 minutes.

Spread on toast add to pasta or a protein like grilled shrimp

You can also use cubes of firm tofu instead of the feta. I then add more herbs and some balsamic



Tomato sauce

2 cups of tomatoes diced

3 cloves of garlic, minced

½ onion, diced

2 Tablespoons olive oil

Salt and pepper to taste

5-6 large leaves of basil

1 teaspoon of balsamic vinegar or a splash



Add the olive oil, garlic and onions and cook on medium until they are translucent

Add the tomatoes (watch out for some sizzle and splatter).

Cook on low for 30 minutes or until the sauce is reduced. I add the basil in more at the end but you can cook it together the whole time if you want. If you want a smooth sauce you can blend it in a blender or you can leave it chunky. Fun things to add oregano, more basil, red pepper flakes.

Bonus idea: Frozen cherry tomatoes for snacks

Wash, dry and freeze on a baking tray until frozen. Then you can add them to a gallon sized freezer bag to store. I freeze first on a baking tray so they do not freeze into one big tomato chunk.