



# The Primrose Press

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2080 Guerneville Road  
Santa Rosa, CA 95403  
(707) 578-8360

## KITCHEN CORNER



By Victoria Detlefsen

As we enter the fall season, the primrose kitchen and those who enjoy our food continue to be blessed by our summer harvest. Although it's the tail end of one season, the fall/winter garden picks up where summer left off and is sure to delight the palates of all of our residents and day club members.

Here is a light and delicious recipe to enjoy with your garden tomatoes. These roasted tomatoes can also be frozen and enjoyed at a later date.

### Roasted Tomato Sauce

- 1 pound fresh tomatoes
- 2 shallots, diced
- 3 T extra-virgin olive oil, divided
- 2 T Balsamic vinegar
- 1/4 tsp kosher salt
- 1/4 tsp black pepper
- 2 T fresh basil
- 12 ounces cheese ravioli or dried pasta



### Preparation

1. Preheat oven to 425°.
2. Halve half of tomatoes. Arrange cut tomatoes, whole tomatoes and shallots on a jelly-roll pan coated with cooking spray. Drizzle with 1 tablespoon oil; toss. Bake at 425° for 35 minutes.
3. Add 2 tablespoons oil, vinegar, salt and pepper to pan. Bake 10 minutes.
4. Cook ravioli or pasta according to package directions, omitting salt and fat. Drain ravioli, reserving 1/4 cup cooking liquid. Add ravioli to tomatoes; toss. Add cooking liquid if needed. Garnish with chopped basil.

Food is our common ground, a universal experience - James Beard