

# Roasted Tomato Basil Pesto

## Ingredients:

- 9 large roma tomatoes, sliced in half lengthwise
- 1/2 cup almonds, toasted
- 2 garlic cloves
- 1 cup tightly packed basil + more for garnish
- 1/4 cup extra virgin olive oil + more for drizzling on tomatoes
- 2 tbsp nutritional yeast (optional)
- Kosher salt & freshly ground black pepper, to taste
- Your desired amount of cooked pasta

## Directions:

- 1) Preheat oven to 400F and line a baking sheet with parchment.
- 2) Place sliced tomatoes on the sheet and drizzle with oil, salt, and pepper. Roast for 1 hour and 10 mins. Watch closely during the last 15 minutes of roasting.
- 3) Reduce oven heat to 325F and toast almonds for 8-10 minutes. Add 1/3 cup into food processor and process until finely chopped. Remove and set aside.
- 4) With processor turned on, add 2 garlic cloves and basil until finely chopped.
- 4) Add in the oil, optional nutritional yeast, and 1.5 cups of roasted tomatoes. Process until smooth. Pulse in 1/3 cup toasted almonds. Season with salt and pepper, about 1/2 tsp.
- 5) Pour pesto over cooked pasta and mix well. Chop remaining roasted tomatoes, almonds and basil and stir in pasta.

Recipe from: <https://ohsheglows.com/2011/09/06/roasted-tomato-basil-pesto/>

For more recipes, visit <https://stjoefarm.wordpress.com>

The  
**Farm**

Saint Joseph Mercy Health System

**Yields 1 cup pesto**

***This pesto is rich in  
lycopene, an  
antioxidant that is  
good for your heart.  
Make extra and freeze  
for the winter!***

