

Ingredients

- 5 large ripe tomatoes
- ¾ cup exotic mix tomatoes
- 1 medium red onion roughly chopped
- 4 small bird's-eye chillies – seeds removed
- 1 small red bell pepper roughly chopped
- 5 sprigs thyme – leaves removed
- 2 tsp. crushed garlic
- 2 tbsp. olive oil
- Salt & pepper

Note 1: You can refrigerate the sauce for a week or so.

Method

1. Pre-heat the oven at 180°.
2. Layer the tomatoes, chillies, onion, thyme and garlic onto a baking dish.
Season with salt and pepper and drizzle with the olive oil.
3. Grill in the oven uncovered for 60 minutes until tomato skin starts to shrivel.
The tomato skin with the crisp and the inside will be soft and juicy.
4. Place the contents of the baking dish in a blender and pour in all the residual juices from the grilled tomatoes. Pulse until a smooth sauce starts to form.
Taste and season some more if necessary.
5. Decant the sauce into a small pot to reheat.
6. You can add this sauce to your pasta of choice or directly to meatballs – all up to you. Consider topping the pasta with grated parmesan for a delicious vegetarian midweek meal.

Because i like nice things