

## Roasted Red Pepper Tomato Sauce

Adapted very slightly from [Epicurious](#)

### Ingredients

- 1 small head garlic (2 inches in diameter)
- ~10 oz tomatoes, roughly chopped (this amount is flexible)
- ~12 oz red bell pepper (this amount is flexible)
- 1 teaspoon olive oil
- 1 1/2 teaspoons fresh lemon juice
- 1/2 teaspoon balsamic vinegar, or to taste

### Directions

1. Preheat oven to 375°F.
2. Cut off and discard top quarter of garlic head and wrap remainder in foil. Arrange tomatoes in an oiled 13- by 9- by 2-inch baking pan and sprinkle lightly with salt. Add whole bell pepper and garlic (in foil) to pan and roast vegetables in middle of oven for 1 hour.
3. Transfer bell pepper to a bowl and cover bowl with plastic wrap, then let stand about 20 minutes. When cool enough to handle, peel pepper, discarding stem and seeds, and transfer to a food processor or blender along with tomatoes.
4. Unwrap garlic and squeeze roasted cloves from skin into food processor. Add remaining ingredients and salt and pepper to taste, then purée sauce until smooth.

This sauce is great with roasted squash, buckwheat pasta, and wheat pasta, among other things.