

## **Vegan Monday: Garlicky Roasted Tomato Spread / Sauce**

### **Ingredients:**

Difficulty: Easy  
(serves 6-8)

800 gr. cherry tomatoes  
4 cloves of garlic  
2 tbsp olive oil  
1 tsp red pepper flakes (use more if you want it spicier)  
2 tbsp balsamic vinegar  
1 tsp brown sugar  
2-3 tbsp breadcrumbs (depending on how thick you want it to be)  
1.5 tsp salt (or more to taste)  
1/2 tsp freshly ground black pepper

### **Instructions:**

1. Preheat the oven to 190C.
2. In a bowl, put cherry tomatoes, garlic cloves and olive oil and mix well.
3. Transfer tomato mixture onto an oven tray with a baking paper. Spread them all as one layer.
4. Roast the tomato mixture in the mid section of your oven for 45 minutes. Let the mixture cool down for about 10 minutes after roasting.
5. Put tomato mixture, red pepper flakes, balsamic vinegar and brown sugar in a food processor and process well.
6. Add breadcrumbs, salt and pepper and continue processing. Depending on how thick you want the final spread to be, add more breadcrumbs or not. Taste the final spread and adjust the salt.
7. Transfer the spread to a serving bowl and serve with fresh bread or crackers (or use it as a sauce). You can keep the spread / sauce fresh in a well-sealed jar for up to 5 days in the fridge. Enjoy!