

## Green Tomato Pasta Sauce

### Ingredients

4 – 6 green tomatoes chopped  
1 onion chopped  
3 pods garlic chopped  
½ tsp red pepper flakes or to taste  
Salt & pepper to taste  
1 Tbsp mixed herbs  
¼ cup olive oil, or enough to coat ingredients

### Instructions

Preheat oven to 450°. Place ingredients in heavy dutch oven and roast for 45 minutes to an hour. Stir when you start to smell the sauce. Continue to roast until you like the looks and feel of the sauce. Remove from oven and use an emersion blender to chop to desired consistency.

Spiral cut zucchini and saute 3-5 minutes in 1 tblsp olive oil. Don't overcook. Mix in tomato sauce and heat through.