## **Sun-Dried Tomatoes**



Hold onto peak summertime flavor with our Sun-Dried Tomato recipe. While store-bought Sun-Dried Tomatoes can be pricey, the homemade version is perfect for any budget. Simply rely on the drying power of your NESCO Dehydrator and the flexibility of NESCO Clean-A-Screens. Toss these delicious jewels on top of homemade pizza, pasta, salad, or fresh focaccia bread.

## Your Key Ingredient:

NESCO Dehydrator NESCO Clean-A-Screens

**Grocery Ingredients:** 

- 12 Roma tomatoes 1 bottle olive oil
- 1 bottle Italian seasoning

## Instructions:

- 1. Wash and gently dry tomatoes. Slice tomatoes 1/4" thick.
- 2. Brush tomatoes lightly with olive oil. Sprinkle Italian seasoning evenly on all your slices.
- 3. Spread tomato slices on NESCO® Clean-A-Screens. Set temperature on your NESCO® Dehydrator at 135°F and allow 5-7 hours to dry or until crispy. Makes about 75 chips
- *Tip:* Adding too much oil will make for a longer dryer time.