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.